

menu options Canapés

List A \$3.00 per piece

arancini balls with spinach & buffalo mozzarella
california rolls w/ wasabi mayonnaise
spring lamb koftas w/ tzatziki
polenta puffs w/ parmesan & basil pesto
boozey chicken liver pate w/ sourdough & red onion jam
chorizo, ricotta & spinach involtinis
mini zucchini & feta frittatas w/ smoky tomato jam
rillettes—rustic pork pate on organic sourdough w/ cornichons & truffle oil
bruschetta w/ goats cheese, quince jam + rocket
tempura fish w/ roast garlic and herb aioli

List B \$3.50 per piece

vietnamese rice paper rolls w/ tasmanian smoked salmon & fresh bitter greens
sugarcane prawns w/ nam jim
sate chicken skewers w/ coriander & lime
mini bagels w/ free range ham, aioli & honey roasted tomatoes
pizzette w/ caramelised onion, gorgonzola, pear & walnut

List C \$4.00 per piece

sticky onion & gruyere tarts
smoked duck breast on zucchini & ginger pikelets w/ hoi sin
local greenwell point oysters w/ fresh citrus
master stock pork dumplings
seared scallops w/ crispy pork crackling, black sesame & ponzu
prawn mousse w/ crème fraiche on chive blini & caviar
torched salmon sashimi w/ wasabi & soy
braised beef + porcini pies
lamb cutlets—smoked paprika, rosemary & garlic w/ mint yoghurt
mushroom periogi—crispy dumpling w/ sour cream & chives

menu options antipasto grazing station

with pesto, pancetta, salami, char grilled capsicum, zucchini and eggplant, sweet potato and basil frittatas, char grilled asparagus and haloumi, marinated olives, marinated artichoke hearts, dolmades, sundried tomatoes, dutch carrots, a selection of cheeses and crusty bread **\$9p/p**

menu options substantial canapés

bowls

chinese braised pork belly on steamed rice
malay chicken curry w/lime, coriander & steamed rice
tempura fish w/ triple cooked chips, lemon & herb aioli
Vietnamese beef w/ glass noodles & fragrant herbs (cold)

sliders

pulled pork w/ coleslaw & bbq bourbon sauce
felafel, tahini yoghurt & rocket

\$6.00 per piece

menu options something on the side

bowls of buffalo wings w/ blue cheese sauces **\$6p/p**
housemade felafels w/ romesco sauce **\$6 p/p**
old school cob loaf dip - roasted capsicum & cheese **\$4p/p**
mezze plate a selection of house made dips, local marinated olives,
fresh tomato coriander salsa and warmed turkish bread **\$7p/p**

menu options sweet canapes

brandied custard pots w/ persian fairy floss
bitter chocolate tarts w/ salted caramel
cocktail icecream cones w/ your favourite flavour
rosewater macarons
individual passionfruit cheesecake
paris brest—crisp choux puffs w/ hazelnut cream

\$4.00 per piece

Add

cheese platter— consisting of excellent cheeses, wafers, grissini, fruit paste **\$8.50p/p**