

menu options Canapés

List A \$3.00 per piece

arancini balls with mozzarella & romesco
california rolls w/ wasabi mayonnaise
spring lamb koftas w/ tzatziki
polenta puffs w/ parmesan & basil pesto
boozey chicken liver pate w/ sourdough & pickle
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
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 dips, 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 (when accompanied by canapes)

\$12p/p (stand alone)

menu options substantial canapés

bowls

chinese braised pork belly on steamed rice

braised beef w/ paris mash

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/ fresh berries

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