



Canape Menu

Silver Canape \$68 per person (3 Cold, 3 Warm, 1 Substantial, 1 Dessert)

Gold Canape \$84 per person (4 Cold, 4 Warm, 2 Substantial, 1 Dessert)

Platinum Canape \$108 per person (4 cold, 4 Warm, 2 Substantial, 1 Dessert plus one food station - Glazed ham or Charcuterie and cheese)

COLD

- Freshly shucked Sydney rock oyster with cucumber and apple cider dressing (gf)
 - Miniature short-crust tart with gold heirloom cherry tomato ,whipped ricotta ,pecorino ,black olive , basil reduction on spoon (v)(gf)
 - House smoked duck breast, sour cherys, crisp pear, shaved hazelnut,(gf)
 - Black Angus beef tataki ,king brown mushroom, miso mayonnaise, crisp shallots (gf)
 - King Salmon tartare, horse radish, capers, charcoal wafer cone, roe
 - Cold peeled King Prawns with citrus mayo (gf)
 - Caramelized soy free range chicken, ginger, sesame, baby greens, shredded nori on betal leaf (gf)
 - QLD spanner crab, caviar, edume beans, cream frache hand made tart
- All cold canapes can be made gluten free

WARM

- Wild mushroom,pea,pecerino,anancini balls with panko crust, truffle aioli (v)
- Seared Clean water scallops, daikon, cucumber, green chilli salad, nam jim dressing (gf)
 - Soy glazed duck breast with spiced orange glaze, sour cherry sour dough crisps
 - Grilled chorizo, black bean, spiced avocado, cherry tomato quesadilla
- Pop corn tiger prawns, cucumber lime coconut salad, sriracha mayonnaise, on spoon (gf)
 - Peppered lamb lion, capernata, feta, toasted pine nuts (gf)
- Grass fed beef mini pie with home-made short-crust pastry and spiced mushy peas

SUBSTANTIAL

- Moroccan spiced lamb shoulder ,chermula, chickpea, cucumber Rita (bowl)
- Miso crusted Black Angus sirloin salad, soba noddles, baby greens crispy onions
- Tasmanian salmon poke with Japanese pickles, soy lime dressing shredded nori (bowl)
- Sauté gnocchi QLD tiger prawns,butternut pumpkin, sage, drunken rasins, burnt lemon butter (bowl)
 - 8-hour slow-roasted Berkshire pork belly, hoisin, asian slaw, roll
 - Vegie burger, blackend, haloumi, piquillo peppers, salsa verde
 - Crispy fried Korean chicken, kimchi slaw, red eye mayo on milk bun

DESSERT

- Miniature hand-made short-crust tart filled with lemon curd and strawberries (can be gf)
 - Passion fruit, rosewater cream, crushed meringue, hazelnut
- New season peach ,raspberry ,mascarpone, short bread crumble (on spoon)
 - Salted caramel and chocolate brownie crumble tart
 - Triple cream brie with pear and caramelized walnut on crisp