



ARISTON CANAPÉ MENU



CANAPÉ MENU ONE

\$74.00 PER PERSON

RECOMMENDED FOR 3 - 4 HOUR CHARTERS

CANAPÉ

- fresh tuna tartare on an edible spoon with lime and caper
- corn and zucchini fritter with avocado, tomato and eschalot salsa (ve, gf)
- steamed prawn and pork dim sim chilli sambal
- torched salmon fillet on pan fried rice cake with wasabi mayonnaise and sweet soy (gf)
- thai chicken globe with miso butter and crisp shallots (gf)
- polenta and truffle chips with shaved parmesan and chives (v, gf)
- crisp lamb and rosemary pie with piquant chutney

SERVED IN A SMALL BOWL OR NOODLE BOX

- butter chicken curry with steamed basmati rice and crisp shallots (gf)

SWEET CANAPÉ

- mini pavlova with fresh cream and summer berries (v, gf)

CANAPÉ MENU TWO

\$86.00 PER PERSON

RECOMMENDED FOR 4 HOUR CHARTERS

CANAPÉ

- kingfish ceviche served on an edible spoon
- peking duck pancakes with spring onion, cucumber and hoisin sauce
- corn and zucchini fritter with avocado, lime and coriander salsa (ve, gf)
- tempura prawn skewer with ponzu dip and green shallots
- aloo bonda indian potato fritters with green chilli yoghurt (ve, gf)
- karaage chicken with kewpie mayonnaise and togarashi
- spring pea, thyme and manchego risotto ball with olive mousse (v, gf)
- pulled pork slider with shaved fennel and apple slaw

SERVED IN A SMALL BOWL OR NOODLE BOX

- Slow-roast 12-hour lamb shoulder with creamy mash and sautéed mushrooms jus (gf)
- fillet of rock ling with ginger and shallots in master stock and steamed rice

SWEET CANAPÉ

- chefs selection of summer desserts (v)



ARISTON

CANAPÉ MENU



Substantial Items and Sliders

\$12.00 PER ITEM, PER PERSON

SLIDERS

- prawn roll with shredded lettuce and sauce marie in soft brioche
- baby beef burger with cheese, tomato, lettuce and chilli mayonnaise
- teriyaki chicken and pickled slaw slider with siracha mayo

SUBSTANTIAL ITEMS - SERVED IN A SMALL BOWL OR NOODLE BOX

- mini poke bowls with salmon or tuna, pickled carrot, crisp raddish and edamame (gf,v-option)
- beer battered flathead gougons with tartare sauce and chips
- thai green chicken curry with fragrant rice and crisp shallots (gf)
- slow cooked pork ragout with wild mushrooms, garlic mash, gremolata (gf)
- sri lankan eggplant and potato curry with fragrant rice and fresh coconut sambal (ve, gf)
- braised beef bourguignon with root vegetables and parisienne mash (gf)
- thai red salmon curry with jasmine rice and lychee, kaffir lime and chilli salsa (gf)
- char sui pork with vegan fried rice and fried eschallots

