



SEADECK CANAPE SUMMMER MENU

PRICING

Capri package – 6 canape + 1 substantial = **\$65 pp**

Amalfi package – 8 canape + 2 substantial = **\$85pp**

Santorini package – 9 canape + 3 canapes = **\$90pp**

Please Note: You don't need to order for full numbers



Cold

- Spiced butternut pumpkin, hummus, crispy onion tart
- King Brown mushroom, edamame, miso mayonnaise, crisp shallots (gf)
- Miniature short-crust tart with gold heirloom cherry tomato, whipped ricotta, pecorino black olive, basil reduction on spoon (v)(gf)
- Baby pea, pearl mozzarella pecorino arancini balls with panko crust, truffle aioli (v)
- Black bean, spiced avocado, cherry tomato quesadilla
- Popcorn cauliflower, cucumber lime coconut salad, sriracha mayonnaise, on spoon (gf)
- Handmade chickpea spiced curry pie, saffron tomato chutney

Meat

- House smoked duck breast, sour cherry, crisp pear, shaved hazelnut (gf)
- Black Angus beef tataki, king brown mushroom, miso mayonnaise, crisp shallots (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
- Caramelized soy free range chicken, ginger, sesame, baby greens, shredded nori on spoon (gf)
- Grilled chorizo, black bean, spiced avocado, cherry tomato quesadilla
- Twice cooked pork belly Sour cherries, crisp pear, shaved hazelnut, orange (gf)

Seafood

- Freshly shucked Sydney rock oyster with cucumber and apple cider dressing (gf)
- King Salmon tartare, horse radish, capers, charcoal wafer cone, roe
- Cold peeled King Prawns with citrus mayo (gf)
- QLD spanner crab, caviar, edamame beans, creme fraiche handmade tart
- Seared Clean water scallops, daikon, cucumber, green chilly salad
Nam Jim dressing (gf)



- Popcorn tiger prawns, cucumber lime coconut salad, sriracha mayonnaise on spoon (gf)
- Yellow fin tuna, celeriac Remoulade

Substantial's

- Moroccan spiced lamb shoulder, chermula, chickpea, cucumber Rita (bowl)
- Miso crusted Black Angus sirloin salad, soba noodles, 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 raisins 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 Canapés

- 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



Alternatively, or additionally you add on feasting stations:

- **SUSHI AND SASHIMI STATION - \$35**
section on hand made sushi and fresh seasonal seafood served raw and carved
- **DUMPLING BAR - \$25**
selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces
- **OYSTER TASTING STATION - \$ 30**
showcasing freshly shucked regional oysters from around Australia – Sydney Rock, Pacific's and Flats
- **GLAZED HAM STATION - \$25**
served warm and carved to order served with mustards, pickles and soft rolls
- **CHARCUTERIE & CHEESE - \$25**
Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

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