

Canapes



COLD

Vegetarian

Vietnamese rice paper roll, mushroom medley, tofu, Nuoc Cham (GF/DF)

Heritage beetroot tart, Goat's cheese mousse, Pistachio praline tart.

Corn and haloumi fritters, truffle cream, lavoush.

Poultry & Meat

Coconut poached chicken, Yuzu mayo, compressed Wombok, Nam prik, crouton.

Duck rice paper rolls, Asian veg, Viet mint, hoisin (GF/DF)

Prosciutto and melon, basil oil, herb dust (DF/GF)

Salt cured roast beef on skewers, pickled onion, grilled zucchini (DF/GF)

Peking duck pancakes, cucumber, spring onion, hoisin.

Seafood

Dill Cured salmon, fennel, smoked eggplant, nori (GF/DF)
Vietnamese prawn rice paper rolls, Nuoc Cham (GF/DF)
Rare seared Tuna, pickled daikon, avocado puree, Tobiko.

HOT

Vegetarian

Pumpkin & goat cheese croquette, pine nuts
Tomato and basil arancini, mozzarella di buffalo, salsa Verde, purple basil (G/F)
Balinese corn and lemongrass fritters, chilli jam (GF/DF)

Chicken & Meat

Thai chicken sausage roll, turmeric and galangal, chilli sauce.
Satay chicken skewers, peanut sambal. (DF/GF)
Pulled beef slider, carrot remoulade, garlic aioli, brioche bun.
Slow cooked Lamb roll, pomegranate molasses, mint yoghurt
Beer and orange braised pulled pork taco, chilli peppers, cabbage, pickled onions, manchego cheese.
Mini Beef and guinness pie
Char sui bao, pulled pork, daikon, plum sauce

Seafood

Soft taco of crumbed whiting, pico de gallo, avocado, jalapenos, corn salsa. (DF)
Seared scallops, compressed pumpkin and puree, bacon dust, Swiss chard (GF)
Smoked salmon bombs, bocconcini, spring onion, dill aioli

Sweet Canapés (add for \$4.50 each)

Pavlova, seasonal fruits & coulis. (GF)

Lemon curd, candied rhubarb, honey crumble, meringue.

Chocolate brownie, caramelised pecan, fruits.

Sticky date pudding, real butterscotch sauce, strawberry dust, seasonal berries.

Baked lemon cheesecake, white chocolate chards, raspberries.

White Chocolate mousse, berry coulis, biscuit, compressed mandarin, pistachio.