



## CANAPÉ MENU

### Spoons

- Celery, Shadows of Blue cheese, smoky spiced pecan nuts V GF
- Avocado + gazpacho salsa V GF
- Beetroot chutney, pear + toasted walnuts V GF
- Vietnamese chicken salad GF
- Thai beef salad GF
- Fennel, sesame + lemon marinated fetta, cucumber, mint + olive V GF
- Local south coast oysters Natural with mignonette dressing; Topped with native finger limes; Crispy prosciutto + caramel soy

### Croutons

- Parmesan shortbreads, goats cheese curd + pesto V
- Oatcakes topped with smoked trout + horseradish cream
- Quail egg + crispy prosciutto croutons
- White bean + fried sage crostini V
- Melanzane eggplant + saffron bruschetta V
- Crisp tortillas with citrus ceviche kingfish + lime avocado

### Skewers

- Chargrilled herbed tuna, roasted tomato salsa GF
- Lemongrass coconut prawns GF
- Salmon teriyaki skewers, ginger + soy dipping sauce
- Seared Middle Eastern spiced lamb fillet with pomegranate, pistachio + mint GF
- Chicken fillet yakitori with shiitake + spring onion GF
- Mediterranean beef meatballs with lemon, parmesan + gremolata GF

## **Sweet**

- Milk chocolate passion fruit tartlets
- Orange sable Breton with hazelnut cream
- Coconut milk chocolate macaroons
- Mini eclairs
- Almond financiers
- Vanilla rum white chocolate truffles
- Spiced apple crumble tartlets
- Earl Grey tea mini gateaux

## **Substantial Canapés - \$7.50 per serve**

- Seared shell scallops, ginger, chilli, lime + coriander GF
- Classic snapper fillet goujons with tartar sauce
- Ginger chicken cakes with coriander lime mayonnaise GF
- Smoked salmon, dill, potato roesti GF
- Mushroom, chive + Asiago cheese arancini V
- Mini beef burger slider, cheese, tomato with caramelised onion jam

## **Sundays and Public Holidays**

Please note events taking place on Sundays and public holidays attract a surcharge. 10% will be added to the above prices for Sunday events and 15% for public holidays.