

COCKTAIL MENU

COLD CANAPES

- Charred eggplant, capsicum crostini, whipped ricotta, pistou (gf) (v)
- Candied beetroot, buffalo mozzarella and quinoa snap (gf) (v)
- Kingfish crudo, watermelon, marinated feta, guacamole (gf)
- Yuzu and white soy marinated tuna, matcha kewpie, wakame salad (gf)
- Ham hock and caramelised apple terrine, Spanish onion jam, crackling (gf)
- Sesame and chilli chicken rice paper roll, Asian slaw, nuoc cham dressing (gf)
- Smoked duck, betel leaf, orange, candied walnut (gf)

HOT CANAPES

- Mushroom and pinenut arancini, basil mayonnaise (v)
- Quinoa, kumara and green pea fritters, parsley pistou (gf) (v)
- Grilled prawn and chili gel with feta (gf)
- Lemongrass and coriander chicken skewer, coconut and pineapple relish (gf)
- Pork belly, compressed apple, pear sauce (gf)
- Mini quesadilla – spiced chicken, manchego and avocado
- Suya beef kebab, harissa dressing (gf)



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SUBSTANTIAL

Chilli and soy marinated tofu, charred cauliflower and eggplant salad, toasted peanuts
Lavender scented duck éclair, yellow witlof, walnut, granny smith apple
Atlantic salmon, beetroot, coconut and split lentil salad, turmeric dressing
Pulled BBQ beef brioche slider, pickled onion and cabbage slaw, iceberg lettuce
Chicken Banh Mi, carrot, cucumber and daikon salad, sriracha mayonnaise
Lamb and minted pea pies
Roast tomato, basil danish, goats curd(v)

DESSERTS

Salted caramel tart, chocolate ganache, volcanic sea salt
Torta di Noci, marscarpone, candied orange
Raspberry éclair
Caramelised banana cake, toasted pepita and cranberry (gf) (df)
Loukamades, rosewater, pistachio (vegan)

Chocolate slab –fine grade 3kg Haigh's chocolate
Chisel off your own piece of decadence. Recommend one block per 100 people

MENU OPTIONS

1 hour	min. 5 canapés	\$27.50
2 hours	min. 7 canapés	\$38.50
3 hours	min. 9 canapés	\$49.50
Canapé		\$5.50 per item
Substantial		\$9.50 per item
Chocolate slab		\$250 per 3kg block

