

COCKTAIL MENU

COLD CANAPÉS

Heirloom beetroot tartlet, gorgonzola dolce, walnuts & baby mint (v)

Caramelised shallot tarte tartin, whipped ricotta, preserved lemon, chives (v)

White soy marinated tuna, wasabi mayonnaise, wakame salad (df/gf)

Duck rilette, toasted brioche, candied orange

Ham hock and pea terrine, smoked buttermilk, wood sorrel (gf)

Roast beef, tarragon emulsion, fried capers, anchovy powder, sourdough crouton (df)

HOT CANAPÉS

Pumpkin, sage & pine nut arancini, caramelised garlic aioli (v)

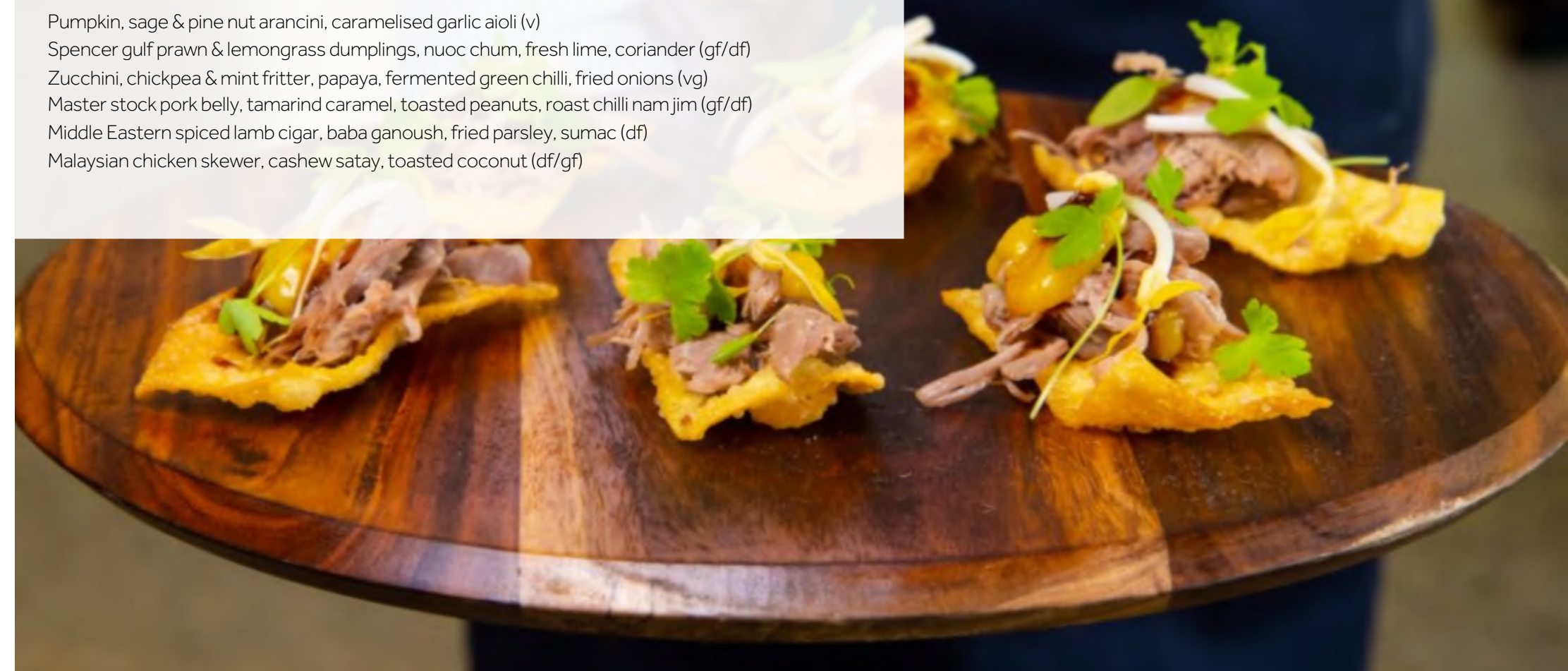
Spencer gulf prawn & lemongrass dumplings, nuoc chum, fresh lime, coriander (gf/df)

Zucchini, chickpea & mint fritter, papaya, fermented green chilli, fried onions (vg)

Master stock pork belly, tamarind caramel, toasted peanuts, roast chilli nam jim (gf/df)

Middle Eastern spiced lamb cigar, baba ganoush, fried parsley, sumac (df)

Malaysian chicken skewer, cashew satay, toasted coconut (df/gf)



COCKTAIL MENU

SUBSTANTIAL (Mini meal)

Ground beef or mushroom slider (v), cheddar cheese, dill pickles, burger sauce
Seasonal, local crumbed fish, fries, tartare sauce, white balsamic and pea powder (d/f)
Spiced pumpkin tart, burnt honey, yoghurt (v)
5 spiced pork belly Bao bun, hoisin, pickled carrot, chilli jam (d/f)
Fragrant South East Asian Beef Curry, jasmine rice, lime pickle (g/f d/f)

DESSERTS

Assorted macaron (g/f v)
Portuguese custard tart (v)
'Sanctuary honey' & malt layer cake (v)
Lychee & rose opera gateaux (v)
Dark chocolate & mandarin tart (v)

CANAPÉ PACKAGES

1 hour	4 canapés	\$24 per person
2 hours	6 canapés	\$36 per person
3 hours	8 canapés	\$48 per person
Canapé		\$6 per item
Substantial		\$9.5 per item

HAIGH'S CHOCOLATE SLAB

3kg of South Australian couverture chocolate
We provide a hammer and chisel for your guests to chip off their own piece of decadence.

\$350 per slab

