

Cold Canapes

\$3.65 per person + GST

Celery Caviar (G/F)

Fresh celery slices, cream cheese, topped with caviar

Chicken Pate

Whipped chicken pate in a cocktail pastry cup, topped with a macadamia

Profiterole - Smoked Salmon

Smoked salmon, whipped with cream cheese in a house made profiterole

Falafel with Cream Cheese (V, G/F)

Herbed chickpea patty, topped with cream cheese, pineapple, dusted with smoked paprika

Potato Rosti, With Green Pea and Chorizo (G/F)

Potato rosti with a green pea puree and a chorizo crumb

Mozzarella, Tomato & Basil Skewer (V,G/F)

A skewer of baby buffalo mozzarella, cherry tomato, fresh basil leaf with a balsamic glaze

Mussel and Cucumber

Whole grain bread round, topped with fresh cucumber, mussel and a light aioli

Potato Rösti (V, G/F)

Baked potato rösti, cream cheese, dusted with smoked paprika

Crab Salad Barquette

Crab on bed of salad greens in a cocktail pastry cup, topped with sliced grape

Brie and Strawberry (V)

Soft brie cheese, fresh strawberry slices on a buttered whole grain bread finger slice

Stuffed Mushrooms (V, G/F)

Buttons mushrooms, stuffed with sun dried tomato, green olive, topped with grilled Edam cheese

\$4.35 per person + GST

Smoked Salmon Gravelax

Rolled sliced smoked gravlax salmon blini, cream cheese swirl, with fresh dill

Bruschetta (V)

Bruschetta crostini, sundried tomato quenelle topped with a feta cheese slice

Button Mushroom and Tofu Skewers (V, G/F)

Button mushroom, tofu marinated in a coriander pesto, cherry tomato on a bamboo skewer

Roasted Duck Rice Paper Rolls (G?F, D/F)

Char Siu roasted duck breast, snow pea shoot, carrot and capsicum wrapped in rice paper

Dietary: V= Vegetarian, Ve= Vegan, G/F= Gluten Free D/F = Dairy free

Cold Canapes

\$5.15 per person + GST

Polenta with Charred Eggplant (V, Ve)

Chargrilled eggplant on lemon polenta with preserved red capsicum, cherry tomato and thyme

Corn Salsa with Guacamole (V, Ve)

Fresh coriander, corn, capsicum, red onion, chardonnay salsa on a china spoon with guacamole swirl

Roast Beef and Yorkshire Pudding

Bite sized traditional Yorkshire pudding, topped with horseradish cream rolled in beef sirloin

Blue Vein and Pear Crostini (V)

Creamy blue vein cheese, sliced baked caramelized pear on a crispy crostini

Salmon Tartare (G/F, D/F)

Smoked salmon, with a lemon, tabasco, fresh dill, and capers marinade on a house made whole seed cracker

Roast Lamb with Pear and Fig

Lamb loin marinated in a dry rosemary and rock salt rub, sliced, flash grilled, place on a ciabatta crostini, with a fig & pear jam

Smoked Salmon with Guacamole

Diced smoked salmon quenelle on a crisp baguette slice, avocado, guacamole, salami and parmesan

Roast Beef and Red Onion Ciabatta

Roasted beef sirloin on a ciabatta crostini with a caramelised onion jam

Pork and Prune Roulade

Prunes marinated in sherry, rolled in a pork fillet, sliced and served on a wholegrain bread sphere

Smoked Fish with Crispy Kale

Smoked white fish in a parsley béchamel sauce a slice of crusty baguette with deep fried kale

Rare Seared Tuna

Rare seared tuna, sesame encrusted, served on a china spoon with fresh lime, soy & ginger and Wasabi Mayo

Chicken on Polenta with Broadbean & Chorizo (G/F, D/F)

Poached lemon & thyme chicken on a lemon infused polenta biscuit with a chorizo crumb

Hot Canapes

\$3.65 per person + GST

Cocktail Thai Chicken Savoury

Cocktail Thai chicken pie with chicken, mixed vegetables and Thai herbs

Cocktail Vegetarian Quiche (V)

Cocktail vegetarian quiche with a filling of egg, and mixed vegetables

Basil Rice Cakes (V)

Basil rice cakes, creamy Arborio rice with basil pesto, tomato, and parmesan and mozzarella cheese

Cocktail Beef Stroganoff Savoury

Cocktail beef stroganoff pie with a filling of beef, mushroom, onion, sour cream and paprika

Cocktail Butter Chicken Savoury

Cocktail butter chicken pie with a cream, tomato and Indian spiced filling

Cocktail Feta Tarts (V)

Cocktail feta tart with a filling of egg, feta cheese and sundried tomato

\$5.15 per person + GST

Pork Belly with Roast Black Doris Plum (G/F, D/F)

Crispy pork belly with a five spice infusion topped with black doris plum

Open Chicken Wonton

Open crisp baked wonton wrapper filled with a mild peanut chicken satay with fresh coriander

Lamb Skewers (G/F, D/F)

Skewers of lean lamb back strap with anchovy salt

Vol au vents

Puff pastry cases with a variety of fillings including: Vegetarian curry, Smoked chicken and mustard, and Ham with mushroom.

Dietary: V= Vegetarian, Ve= Vegan, G/F= Gluten Free D/F = Dairy free

Sweet Canapes

\$3.65 per person + GST

Cocktail Lemon Tart (V)

Cocktail lemon tart, glazed citrus lemon curd in a sweet pastry case

Cocktail Strawberry Tart (V)

Cocktail strawberry tart, sweet crème anglaise topped with slices of fresh strawberry

Truffles (V)

Truffles filled with rich chocolate, golden rum, cherries, and raisins and rolled in coconut.

\$4.35 per person + GST

Chilli Chocolate Tartlet (V)

Chocolate tart, mild chilli chocolate cream ganache topped with fresh mint & freeze dried raspberry

\$4.80 per person + GST

Eton Mess (V)

Eton Mess, layers of meringue, marshmallow, yoghurt cream, and cherry compote

\$12.40 per person + GST

Petit Fours Platter (V)

You will receive a selection of delicious bite sized sweets such as cocktail chilli chocolate tarts, cocktail lemon tarts, cocktail strawberry tarts, chocolate dipped strawberries (seasonal), chocolate profiteroles, macarons, and chocolate fudge brownie. You will receive 3 portions per person