

# Cold Canapes

\$3.80 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*

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## 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

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## 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

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## 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*

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## 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.*

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# Sweet Canapes

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## **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.*

**\$4.60 per person + GST**

## **Chilli Chocolate Tartlet (V)**

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

**\$5.40 per person + GST**

## **Eton Mess (V)**

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

**\$12.50 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*