



DUNBAR HOUSE
WATSONS BAY

Cold

Oysters served two ways - natural and Mignonette – shallots, vinegar, cracked pepper g
Crab cocktail tart, avocado cream
Kingfish tartare, tapioca, horseradish cream, smoked eel g
Cured salmon, ginger, eschallot dressing on pumpernickel bread
Sardines on toast, tomato salsa
Chicken liver parfait, brioche
Sesame crusted tuna, wasabi mayonnaise g
Sliced jamon with condiments and bread – (platter or individual) **
Beetroot shots, fresh chives gv
Tomato salsa and avocado cream filoette v
Spiced beetroot and goats curd tart v
Gazpacho shots, bloody mary granita v
Vodka shots with lemon sorbet – served throughout the canapé service as a palate cleanser

Hot

Prawn dumpling, mediterranean broth
Roast lobster, parsley butter *
Scallop, cauliflower puree, blue cheese, witlof and pear salad
Pea, prawn and herb risotto g
Tempura prawns
Salmon fish cakes, capers and herbs
Chicken and chickpea pastries, spiced salt
Chicken and morel mushroom tortellini, braised lentils
Tempura quail, carrot, radish salad, soy and wasabi dip
Pork belly, shaved apple and walnut
Shitake Peking duck wonton, duck consommé
Yogurt marinated lamb skewers, tahini dip g
Pea tart, quail egg, chopped truffle
Vegetarian arancini
Crushed pumpkin and ricotta tortellini, curry dressing v
Mini basil, zucchini, corn and parmesan scones, chilli sour cream v

Substantial Canapés

Prawn, pea and herb risotto g
Gnocchi, tomato stew, feta v
Thyme and three cheese macaroni v
Beef and mushroom hot pot, mash g
Gnocchi, braised lamb shoulder, tomato
Dunbar House burger, rocket, onion jam

Dessert Canapés

Crushed nut truffle (gf)
Tiramisu (gf)
Lemon meringue tart
Orange and almond cake (gf)
Lime and Blueberry cheesecake
Macaroons (chef to select flavour) (gf)
Passionfruit crème brulee (gf)
Mini Pavlova (gf) and can do (df)
Dark chocolate fondant
Coconut pannacotta (gf)
Chocolate and raspberry mouse cake (gf)

g - gluten free

* Lobster – additional \$10 per person

** Jamon – additional \$5 per person

Please note menu to be used as a guide only – this will depend on seasonal produce and availability.