



CANAPE LIST

Canapés

Cold

Pambula rock oyster, chardonnay vinegar & cucumber G
Choux bun, goats curd, honey, walnut V
Tartlet of whipped Binnoire feta, beetroot, mint V
Gazpacho, basil oil GV
Steak tartare, potato crisps, black garlic G
Mount Cook salmon ceviche, yuzu, cucumber G
Bryon Bay pork rilette, fig chutney en croute
Tuna tataki, wakame, pickled ginger, miso G
Petuna ocean trout gravlax, blini, wasabi, fish roe G
Tartlet of Yasa caviar, pepe saya crème fraiche, chive flowers (additional \$10pp)

Hot

Crispy peking duck & shallot dumpling, hoisin sauce
Portabella mushroom, thyme & pecorino arancini V
Pumpkin, ricotta & mustard fruit empanadas V
Taleggio & caramelised onion tortellini V
Thai fish cake, nahm jim
Chorizo, piquillo pepper & olive frittata G
Hervey Bay scallop, romesco sauce, micro parsley G
Sesame crumbed prawn, burnt chilli aioli
Quail lollipops, nori, XO sauce G
Pork & apple roll, black garlic aioli
Spiced lamb & lentil samosa, mint yoghurt
Roasted scampi tail, lardo, salsa verde G(additional \$10pp)

Dessert

Macaron G
Mini Panna cotta G
Dark chocolate pots, espresso jelly G
Cheesecake
Raspberry Pavlova G
Iced chocolate and vanilla cornets
Milk chocolate and vanilla choux bun
Yuzu and lime meringue tart
Orange and almond cake, crème fraiche G

G - Gluten Free

V - Vegetarian

Please note;

* Menu to be used as a guide only – this will depend on seasonal produce and availability.

* Substantial Canape replaces 2 x regular sized canapes

Substantial

Beer battered fish & chips, Tartare sauce
Butter chicken, basmati rice, cucumber & mint yoghurt G
Slow roasted smoked wagyu brisket, red cabbage & coriander slaw G
Pea & zucchini risotto, parmesan crisps, lemon thyme VG
Thai prawns, glass noodles, thai basil, mint, peanut, nahm jim G
Tagine of lamb & pumpkin, orange cous cous, dukkah

Substantial Dessert

Coconut panna cotta, lychee, watermelon and pineapple salad G
Chocolate cookie and vanilla ice cream sandwich
Strawberry & lime trifle
Seasonal fruit, champagne sorbet G