



**CANAPE MENU  
SUMMER 2023**

**COLD CANAPES**

Torched Kingfish nigiri, ume seeds, green chilli, organic tamari sauce (gf, df)

Bruschetta of fresh ricotta, black fig, honey comb & micro basil (v)

Tartlet of blue swimmer crab, lemon aioli, fine herbs & finger lime

Grilled achiote beef, corn tostada, whipped avocado, pickled chilli (df, gf)

Ocean trout confit, lemon zest, rye toast, snipped chives, pink pepper

Spiced roasted quail, cumin pancake, sambal chilli salad, dried cumquat (v)

Prawn cocktail sandwich, mary rose sauce, celery, snipped chive

Cherry tomato tarte tatin, goats curd, black olive, baby basil (v)

**HOT CANAPES**

Broad bean, prosecco & pea arancini, saffron mayo, fried cavolo nero (v)

Master stock pork belly, bao, green chilli, fried shallots, cucumber (df)

Beef sliders, bacon relish, smoked cheese, pickle cucumber

Jalapeno, smoked cheddar, paprika croquette, jalapeno mayo (v)

Classic Peking duck pancake, hoisin, spring onion, cucumber (df)

Tunisian chicken and sumac cocktail pies, coriander yoghurt, celery leaf

Yakitori wagyu beef skewers, japanese sprinkle, micro shiso leaves

Grape leaf pulled lamb & feta, spiced rice, pomegranate, tzatziki (gf)



**SUBSTANTIAL CANAPES**

Wood smoked ham, gruyere fondue, jalapeno toasties, peach relish

Little chicken katsu burgers, pickled cucumber, miso yuzu mayo

Pulled lamb pizzetta, pink onions, turkish yoghurt, fresh pomegranate

Wild mushroom, thin potato, taleggio pizza, rosemary (v)

**SUPPER BOWLS**

Sesame tuna, green tea noodles, pickled vegetable, edamame, nori (df, gf)

Red duck curry, pineapple, coconut rice, thai basil, fried shallots, fresh lime (df, gf)

Craft ale beer battered fish, crinkle cut chips, gribiche sauce (df)

Confit salmon niçoise, green beans, dehydrated tomatoes, kipfler potato, capers (gf, df)

Orecchiette, pistachio pesto, green pea, whipped mascarpone, volcanic salt (v)



**DESSERT CANAPES**

Keylime pie, mini matcha meringue, viola flower (v)

Eton mess, berries, finger lime, verbena cream (v)

Golden Gaytime, dark chocolate sauce, honeycomb crumble dessert glass (v)

White chocolate pannacotta ice cream cone (v)

**DESSERT TABLE**

Summer pavlova, mixed berries, vanilla bean cream, kiwi fruit, passionfruit (gf, v)

Davidson plum meringue clouds, raspberry dust (v, gf, df)

Poached pears and whole peaches, brown sugar syrup (v, gf, df)

Valrhona chocolate mousse chocolate shards and orange zest (v, gf)

Smashed golden syrup honeycomb (v, gf, df)

Aperol and white chocolate cannoli, orange zest, snow sugar

Cabernet grapes, fresh figs, muscatels



**PEKING DUCK STATION**

Glazed whole crispy skin Peking duck

Warm pancakes, spring onion and baby cucumber

Sour plum sauce, hoisin sauce and black bean sauce

**OYSTER BAR**

Sydney rock oysters, pacific oysters & native oysters on shaved ice (gf, df)

Shallot vinaigrette, mini tabasco bottles, lemon (gf, df)

**PRAWN COCKTAIL BAR**

Peeled giant tiger prawns (gf, df)

Marie rose sauce with tabasco and fresh horseradish

Shredded iceberg and lemon cheeks



## CANAPÉ MENU

### ANTIPASTO TABLE

Marinated grilled vegetables, mint, parsley, red wine vinegar

Buffalo mozzarella, extra virgin olive oil, volcanic salt, basil, lemon

Gorgonzola dolce, truffle honey, fresh figs, aged balsamic

Artichoke petals marinated in soft herbs, lemon vinaigrette

Salumi - Mortadella, Chili Salami, Prosciutto di parma

Grissini sticks, grilled breads

### PROVENCAL | CHARCUTERIE TABLE

Duck pate en croute

Marinated French olives

Charcuterie - Truffle Saucisson, Smoked Ham, Jambon de Bayonne

Raw vegetable crudites, eggplant caviar

Delice De Bourgogne, quince paste

Fresh sourdough baguette, lavosh & crackers



**MIDDLE EASTERN TABLE**

Marinated Persian style feta in extra virgin olive oil

Pickled radish, cauliflower & capers

Hummus extra virgin olive oil, sumac

Smashed Peas & Mint, Yoghurt Tahini

Meats - Spicy Basturma, Roasted Rare Beef with crushed vine ripened tomatoes

Braised lamb & vegetable dolmades

Grilled Turkish & flatbreads rubbed with zaatar

**FROMAGE TABLE**

A selection of three artisan cheeses:

Gorgonzola Dolce

Delice de Bourgogne

Clothbound Pyengana Cheddar

Selles-Sur-Cher

Parmigiano Reggiano

Served with:

Lavosh, grilled breads, fresh baguettes, fresh corella pears, muscatel grapes, fresh honeycomb, quince paste, baby gherkins

