

vegetarian canapés

chilli caramelised macadamia tart(c)

with balsamic tomato & goat cheese

smoked eggplant & herb tartlet (c)

with sour cream & parmesan fondant with a red pepper chutney

avocado, spinach & fetta mousse (c)

on a herb wafer with a cumin & red pepper relish

aranchini balls (h)

with a spiced tomato dipping sauce

dukkah crusted haloumi (h) (gf)

with balsamic reduction

grilled haloumi (h) (gf)

with a macadamia nut, pumpkin & mint pesto

roasted cherry tomatoes, caramelised onion, bocconcini

in a poppy seed tart (c)

three mushroom & cheddar tart (w)

shitake, field & enoki

spinach, mint and fetta cheese tartlet (c)

topped with fried leek

mushroom & fennel tart (c)

with cardamom aioli

beetroot, fetta & mint tart (c)

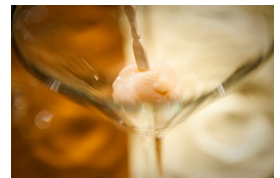
topped with a water crest verde

Thai mango chilli tarts

with lime and coriander

sweet potato, tomato & olive frittata (w, gf)

topped with a coriander, paprika & almond pesto



More seasonal vegetarian canapés available

(c) = cold (w) = warm (h) = hot (gf) = Gluten free

meat canapés

Poultry

chicken remoulade (c)

with fennel, herbs & capers in a saffron tart
with a bush lemon jam

coriander macadamia crusted chicken (h)

lime and sea salt

lemon and oregano corn fed chicken breast bites (h, gf)

extra virgin olive oil

corn fed chicken bites(h, gf)

marinated in a spice oil, lemon & mint
topped with a rosella fruit & vodka relish

chicken basil tahini (c)

on a roast foccacia bread with an Illawarra plum jam

paprika dusted chicken (c)

on a lemon myrtle wafer with a rocket salsa verde

five spice chicken (c)

with fig chutney
on a tomato wafer

duck & preserved ginger pancake(w)

with a spicy plum sauce

pomegranate molasses glaze duck (c)

on a sesame seed praline with a lime zest

cocktail duck pies (h)

duck, shitake mushroom & chive (c)

with truffle oil
in a dill pastry cup

Roo

seared kangaroo (c)

on a rocket pikelet served with beetroot and juniper berry jam

carpaccio of kangaroo (c)

on a porcini and truffle parmesan waffle
with a blackberry relish

Lamb

Harissa spiced lamb (h,gf)

with a poppy seed & orange Greek style yogurt raita

green peppercorn lamb back strap skewers (h,gf)

cumin seed encrusted lamb (c)

on crispy bread with pumpkin & lime pesto
or
on a saffron risotto cake with pear & mint sambol

lamb backstrap tart(c)

with caramelised onion and thyme goat cheese

Beef

Seared beef (c)

on golden polenta with parmesan cheese, baby herbs & a horseradish, basil pesto

Rare roasted beef tenderlion (c)

with horseradish cream
on a wattle seed wafer

Mini wagyu burgers (h)

with a bush tomato sauce

fillet beef tartare(c)

in a poppy seed tart

beef bites (h,gf)

wasabi mayonnaise

Pig

Chilli and basil pork (h)

with a sweet plum glaze and almonds

pork belly (h)

with a sweet sherry glaze
topped with an apple compote

crispy pork (h)

with a chilli & five spice salad
served in a shot glass



seafood canapés

Tuna

seared tuna (h,gf)

with pickled ginger & a red radish salsa

balsamic seared tuna & fried wonton stack (h)

served with wasabi mayonnaise and snow pea sprouts

spiced tuna tartare (c,gf)

with flying fish roe

green tea and native pepper encrusted tuna (c, gf)

with a mint & lemon pesto

Prawn

Tiger prawn skewer, (h, gf)

saffron pepper and teriyaki mirin glaze topped with crisp leek

chilli prawn & five spice tart (c)

with a coconut, paw paw and sprout salad

prawn and chorizo bites (h)

with gremolata

Classic prawn cocktail (c)

Served on shot glass
With our "seafood" sauce

Trout

ocean trout (c)

with a fennel and juniper berry remoulade with blood orange jam in a wonton cup

smoked trout mousse roulade (c)

with sweet lemon mayonnaise & salmon roe

Salmon

cured salmon (c)

with beetroot & dill jam

sashimi salmon (c)

avocado, lime, tomato served in a chilli jam tart

tasmanian smoked salmon, chive, pickled daikon & ginger sushi (c)

with wasabi mayonnaise

parmesan cheese & chervil brulee (c)

topped with salmon roe

scallop

seared tasmanian scallops(h, gf)

served on asian spoons
with

a truffle pea puree

or

fennel, cumin seed & mint salsa

or

chilli, coriander & poppy seed glaze

or

with tomato, ennel and citrus

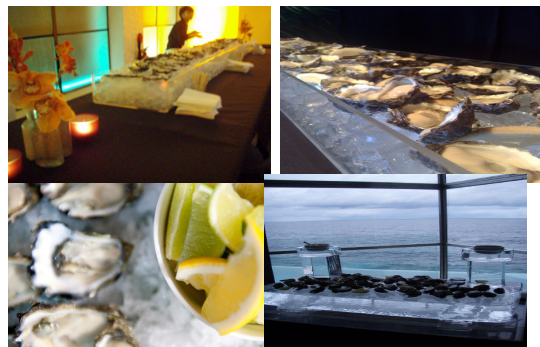
Oysters

bloody mary oyster shot (c)

with a parmesan cheese & poppy seed wafer

Oyster bar (c)

Freshly shucked Sydney or pacific served on ice



More seasonal seafood canapés available

Substantial fork food

Bowl Food, Fork Food, Noodle Box food–
This is food you can eat standing up using only a fork, a chop stick or a spoon
More filling than canapés, easier than a sit down dinner.

Land lamb

tomato, roasted garlic eggplant, zucchini, olive & rocket salad
with a honey & pink peppercorn emulsion

lemon & rosemary beef

with a sweet potato mash
topped with water cress & chives

seared marinated teriyaki beef

soba noodles with pickled cucumber & carrot salad

sliced pan seared duck breast

with orange caramel & an asian plum sugar glaze
steamed jasmine rice & broccoli

red curry lamb

with green peas, zucchini ribbons & red cabbage salad
with a fennel seed & tomato salsa

BBQ pork

with baby spinach, shallots, white radish & ribbon carrots
topped with a chilli glaze

lemon thyme Salted Char grilled chicken breast

On a bed of quinoa and pumpkin and broad bean salad

Sea

crispy skinned jewfish

with wattleseed & pumpkin
mixed sprouts & crispy snow peas
with an apple & lemon relish

tiger prawns

with soya & Asian herbs with sushi rice
topped with sautéed celery & shitake mushrooms

Atlantic salmon

with roasted tomato & lemon salsa verde
roasted onion, sweet potato & green beans

Ground

spiced chick peas

in a pineapple, tomato, dill & watercress salad
topped with lemon myrtle yogurt

Mediterranean vegetable paella

with saffron infused rice, roasted fennel, peppers, tomato & thyme

wild mushroom & parmesan risotto

with truffle oil & rocket

fresh ravioli

butternut pumpkin

or

three mushroom - porcini, field, brown

all with a burnt sage butter



dessert canapé items



fresh Queensland strawberries
dipped in dark chocolate

iced kir royale
champagne sorbet & crème de cassis

traditional crème brûlée

watermelon vodka granita

assorted sorbets
coconut, raspberry & mint, ruby grapefruit, green apple

chocolate, honey and frangelico mousse

lemon curd and soft meringue tarts

vanilla bean panna cotta
with fresh strawberries and jelly

mini pavlovas

mini sticky date puddings
with a butterscotch sauce

bread and butter puddings