

vegetarian canapés

chilli caramelised macadamia tart(c)
with balsamic tomato & goat cheese

grilled vegetable mini antipasto tart
with feta cheese

spinach & feta mousse tartlet (c)
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 crusted with porcini parmesan cheese

spinach, mint and feta cheese tartlet (c)
topped with beetroot and fried leek

sweet potato, tomato & olive frittata (w, gf)
topped with a coriander, paprika & almond pesto

cold gazpacho shots served with green apple
and grissini sticks



More seasonal vegetarian canapés available

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

meat canapés

Poultry

Chicken, fennel, herbs mouse tart (c)
with saffron aioli & crispy capers

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

duck & preserved ginger pancake(w)
with a spicy plum sauce

molasses glaze duck (c)
served with pomegranate and daikon Asian salad

cocktail duck pies (h)

mini quiches of duck, shitake mushroom & chive (h)

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)

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 tenderloin (c)
with horseradish cream on a wattle seed wafer

Mini wagyu beef sliders (h)
with a bush tomato sauce and tasty cheese

fillet beef tartare(c)
in a poppy seed tart

Pig

Chilli and basil pulled pork (h)
with a sweet plum glaze and almonds tart

pork belly (h)
with a sweet sherry glaze topped with an apple compote

crispy pork (c)
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

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

Japanese style platter

Selection of Makizushi, Nigiri and vegetable nori rolls served with wasabi, pickle ginger and soy sauce on the side

Salmon

cured salmon (c)

with beetroot & dill jam

sashimi salmon (c)

avocado, lime, tomato served in a chilli jam tart

tasmanian smoked salmon sushi rolls

served with chive, pickled daikon & ginger salad (c)

smoked salmon mousse roulade (c)

with sweet lemon mayonnaise & salmon roe

scallop

seared tasmanian scallops(h, gf)

served on asian spoons

with

a truffle pea puree

or

with tomato, fennel 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

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

lemon & rosemary beef

served with mushroom, potato, zucchini ratatouille
finished with red wine jus and watercress

seared marinated teriyaki beef

soba noodles served with coriander sprouts and crispy shallots salad

sliced pan seared duck breast

with steamed jasmine rice, broccoli and finished with orange
fennel and coriander salad

red curry lamb

with basmati rice and finished with red cabbage Asian salad

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

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