

## Canapé Menu

(S) Seafood | (GF) Gluten Free | (V) Vegetarian | (VGN) Vegan

### **\$3.50 per item, per person**

freshly shucked Coffin Bay oysters with sweet soy and shallot dressing (S)

labne, chervil and smoked cherry tomato tartlet (V)

freshly shucked pacific oysters with red wine granita (S) (GF)

melted salmon, red onion and chive tart (S)

### **\$4.20 per item, per person**

tuna tartare on toasted brioche crouton with wasabi cream (S)

double smoked ham, cheese and Italian parsley mini quiche

creamed leek, spanner crab and chive tartlet (S)

spinach and goats cheese quiche (V)

school prawn gow gee with coriander dressing (S)

soft set tomato consommé jelly with basil granita (V) (VGN) (GF)

roast mushroom quiche with rosemary salt (V)

vegetarian spring rolls with soy dipping sauce (V)

baby chat potato with sweet chilli, sour cream and chives (V) (GF)

salmon tartare on brioche toast with salmon roe (S)

### **\$4.90 per item, per person**

poached chicken and walnut finger sandwich  
popcorn prawn skewers with Japanese mayo and sesame (S) (GF)  
roasted pork belly with apple chutney and crackling (GF)  
satay marinated chicken skewers with chervil

### **\$5.60 per item, per person**

roast quail breast with celeriac puree and pomegranate molasses (GF)  
peaking duck pancakes with sliced cucumber and spring onion  
pork and prawn dim sim with sweet soy butter dressing (2 per person) (S)  
seared venison with beetroot relish and crème fraiche on crouton  
handmade sushi with soy and wasabi (S) (GF no soy)  
three cheese arancini with chive aioli (V)  
panco crusted chicken strips with aioli (2 per person)  
chicken and chorizo cocktail pies  
spring lamb pies with tomato sauce  
slow roasted NSW Central Tablelands lamb sliders with cucumber raita  
pulled pork sliders with apple chutney  
rosemary marinated lamb skewers with minted yoghurt (GF)  
salt and pepper calamari with aioli dipping sauce (S)

### **Substantial: \$9.10 per item, per person**

handmade parppardelle with slow cooked lamb and parmesan  
marinated king prawns with tomato, avocado, chervil and red onion salsa (S)  
roasted duck breast with bitter greens, asparagus, croutons, lardons and hazelnut vinaigrette  
beer battered flathead with shoestring fries, lemon and tartare sauce (S)  
grilled chicken tenderloins on caesar salad  
thai beef salad with glass noodles and coriander  
moroccan chicken with couscous and citrus yoghurt (GF)  
thai green chicken curry with jasmine rice and coriander (GF)  
sautéed squid with chilli, radicchio and croutons (S)  
honey baked pumpkin and mushroom risotto with sage butter (V) (GF)

### **Dessert: \$3.64 per item, per person**

assorted bite size macaroons  
chocolate brownie fingers (V)  
milk chocolate tart with crème Chantilly (V)  
chocolate Baileys balls with coconut (V)  
pineapple, rockmelon and strawberry brochettes (GF)  
blowtorch caramelised lemon meringue mini tarts (V)  
mini chocolate dipped gelato cones (V)

\* Please note – menu spend must be equal to or greater than \$850.00 or a chef charge of \$220.00 will apply