

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