

# canapé menus

*Minimum of four pieces per person per hour of function.*

## Cold Selection

\$3.5 per piece

Seared beef on garlic crouton with tomato béarnaise  
Roma tomato, feta, & red onion bruschetta  
Assorted sushi, wasabi & soy  
Smoked chicken & avocado on crouton  
Beef tartar  
Smoked salmon & horse radish mousse tartlet, almond & dill  
Pickled herring olive skewer  
Roasted lamb on garlic crouton  
Vietnamese rice paper rolls  
Thai beef salad  
Vegetable frittata  
Tandoori chicken wrap  
Swimmer crab & avocado tartlet, king island crème fraiche  
Fresh natural oysters with lemon  
Caramelized red capsicum & rosemary filoette  
Kryton goats cheese, semi-dried tomato, crouton, balsamic glaze  
Toasted brioche with anchovy and kalamata olive pesto

## Hot Selection

\$4 per piece

Arancini (risotto balls) capsicum aioli  
Lamb kafta  
Marinated beef skewers  
Crumbed reef fish goujons, lemon mayonnaise  
Salt & pepper tiger prawns, chilli jam  
Chicken wantons  
Gourmet mini quiche lorraine  
Indian spiced lentil & vegetable filo parcels  
Lamb skewers, minted yoghurt dip  
Vegetable spring rolls, soy dipper  
Lemon pepper fried squid  
Satay chicken skewers  
Steamed scallop dumpling with pickled vegetables  
Gourmet mini pies, tomato sauce  
Gourmet mini sausage rolls  
Crispy duck & native plum dumpling, chilli lime dip  
Hot sugar glazed pork skewers  
Thai fish cakes

Natural oysters, fresh lime

\$36 per doz

## Optional Accompaniments

- Mezze plate, flat bread, olives, feta & dips \$19.5 each
- Platter of antipasto with flat bread \$24 each
- Platter of fine Australian cheese \$75 each
- Chef's dessert selection \$3.5 each per person