



CANAPÉ MENU

Spoons

- Spiced pumpkin, spinach + feta salad, orange dressing
- Squid ink noodles, pickled daikon, salmon roe
- Beetroot chutney, pear + toasted walnuts VGF
- Pickled radicchio, roasted apple + bresaola crisp GF
- Thai beef salad GF
- Local south coast oysters Natural with mignonette dressing or native finger limes

Croutons

- Parmesan shortbreads, goats cheese curd + pesto V
- Smoked trout rillette + horseradish cream tartlet GF
- Quail egg + crispy prosciutto croutons
- White bean + rosemary dip, fried sage + crostini V
- Chicken + tarragon terrine, fig gel + brioche crouton
- Crisp tortillas with citrus ceviche kingfish + lime avocado

Skewers

- Chargrilled herbed tuna, roasted tomato salsa GF
- Satay prawns with spicy peanut sauce GF
- Salmon teriyaki skewers, ginger + soy dipping sauce GF
- Seared Middle Eastern spiced lamb fillet with pomegranate, pistachio + mint GF
- Jerk chicken (tenderloin), coriander, green chilli + lime dipping sauce GF
- Eggplant kusundi on a skewer + mint yoghurt V GF
- Mediterranean pork meatballs with lemon, parmesan + gremolata Gf

Substantial

- Chermoula spiced lamb cutlets + burnt citrus yoghurt
- Herbed salmon + potato croquettes with green goddess mayonnaise
- Ginger chicken cakes with coriander lime mayonnaise GF
- Smoked salmon, sour cream, dill + potato galette GF
- Roasted pumpkin, sage + Manchego cheese arancini with tomato sugo V
- Beef burger sliders

Sweet

- Pistachio + Cinnamon tartlet with cherry
- Orange sable Breton with hazelnut cream
- Coconut milk chocolate macaroons
- Mini choux buns with mixed berries
- Almond financiers
- Dark chocolate + raspberry truffles
- Spiced apple crumble tartlets
- Earl Grey tea mini gateaux



Sundays and Public Holidays

Please note events taking place on Sundays and public holidays attract a surcharge. 10% will be added to the above prices for Sunday events and 15% for public holidays.