

## Canape and Finger Food Menu

### Premium canapés \$4.50 per piece (25pcs min) or \$112.50 per platter (25 pcs per platter)

Gravlax of ocean trout on a potato blini with caviar and horseradish crème fraiche  
King prawns wrapped in Vietnamese mint and cucumber served w/ firecracker sauce (g)  
Seared yellowfin tuna and watermelon skewers w/ black olive caramel (g)  
Selection of oysters - natural, green nahm jim and ponzu (g)  
Smoked salmon parfait with chive oil and flying fish roe (g)  
Sea Scallop ceviche with eggplant caviar and black olive toast  
Salt code brandade with saffron aioli (g)  
Smoked ocean trout on crispy wonton with nahm jim sauce  
Sushi – Assorted vegetarian, seafood, duck and beef  
Lamb shank and rosemary pie  
Peking duck pancakes with hoisin and cucumber  
BBQ lamb kebabs with pomegranate and coriander (g)  
Roasted pork belly with ginger plum jam (g)  
Duck pithivier with flavours of star anise  
Bacon and egg deluxe' brioche, jamon and quail egg  
Warm oxtail tart with spiced carrot puree  
Steamed pork buns with pickled cucumber  
Poached veal brushcetta with tuna mayo and confit garlic  
Mini corn fritter with ocean trout tartare and spicy ketchup (v)  
Tomato tarts with marinated goats feta, baby basil and red onion jam (v)  
Ricotta fritters with salsa rossa piccante (v)

### Standard canapes \$3.50 (25pcs min) or \$87.50 per platter (25 pcs per platter)

Prawn purses with red voodoo sauce  
Yellow fin tuna tartare cone with avocado puree  
Beef, burgundy and mushroom pie with sherry quince jam  
Butter chicken Pies  
Pork sausage rolls with tomato relish  
Handmade green chilli chicken wontons with nouc cham dipping sauce  
RFC' Republica fried chicken with chilli caramel (g)  
Roasted pumpkin, basil and garlic cream pies (v)  
Mixed wild mushroom pies with quince jam (v)  
Confit carrot arancini with roasted carrot hommus (v)(g)  
Sweet potato pastries with moroccan spices (v)

### Bowl Food

Vietnamese chicken coleslaw \$9  
Coq au vin with parsnip puree \$9  
Poached ocean trout with warm kipflers, green olives, orange and goats feta \$9  
Beer batter flathead with chips and house tartare \$9  
Moroccan lamb tagine with Persian palace cous cous \$9  
Mini venison burgers with greyure, relish and cos \$7.50

### Grazing platters

Charcuterie Plate - assortment of cured meats and accompaniments \$65  
Assorted gourmet pizzas \$17  
Herbed focaccia and housemade dips \$45

### Basic finger food package \$20 per head (1 piece of each per head)

Assorted gourmet pizza slices  
Mini beef burgers w/ gruyere, relish and rocket  
Handmade green chilli chicken wontons with nouc cham dipping sauce  
Prawn purses with red voodoo sauce  
Roasted pumpkin, basil and garlic cream pies  
Beef, burgundy and mushroom pie with sherry quince jam

\* Min 20px

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st kilda beach