

2011 Canapé Menu

We recommend 6 – 8 canapés per person

G – Gluten free, or gluten free option available; please specify on booking

V – Vegetarian, or vegetarian option available; please specify on booking

Please note: sauces are not gluten free

\$2.00 Each

Cold

Olive crouton with honey carrot puree and wilted spinach **V**

Vietnamese vegetarian rice paper roll **V**

Mushroom spinach ricotta tart **V**

Herb pancake with cherry tomato sauté and lemon sour cream **V**

Hot

Tomato basil and parmesan bruschetta **V**

Kumera chilli puff

Corn and chive fritters **V**

Salt and pepper squid

Asian vegetable wombok parcel

\$2.80 Each

Cold

Rilette of pork and asparagus terrine

Lavosh with chicken liver pate and port onion relish **V G**

Peking duck pancake

Vegetarian nori roll

Hot

Vegetable spring roll **V**

Spinach ricotta filo **V**

Crumbed whiting fillets with dipping sauce **G**

Prawn gyoza **V**

\$3.50 Each

Cold

Bilini with smoked salmon and dill aioli

Californian nori roll **V G**

Polenta cake with roast duck breast and cranberry relish

Mushroom and chicken terrine with tortilla and crème fraiche **V**

Hot

Herb garlic crouton with sautéed bush spiced kangaroo loin and red onion relish

Nuremberg chipolata and sauerkraut savory rolls

Teriyaki chicken with nori, Japanese mayonnaise and pickled ginger

Chicken satay kebab **G – without sauce**

Mushroom and sweet potato crepe with herb aioli **V G**



\$4.20 Each

Cold

Oyster with king crab, sesame wakame and soy reduction **G**

Seafood nilgri – prawn, salmon and tuna **G**

Rice paper roll with prawns, noodles & Asian greens **V**

Hot

Betel leaf with Thai king prawn, citrus salsa, cashews **G**

Beef and Guinness mini pie

Tandoori chicken mini pie

Vegetable curry mini pie **V**

Substantial Canapés

\$5.00 Crumbed calamari with chips

\$6.50 Italian chicken and couscous

\$6.50 Thai green curry and rice

\$7.00 Greek lamb, tzatziki and tortilla

\$8.00 Fish and chips

Food Station/ Bar (per person)

\$10 Oyster bar served on ice with lemon wedges and vinaigrettes

\$10 Mezze bar – including cheeses, olives, roast vegetables, dips and bread

\$12 Sushi and sashimi – our chef will prepare fresh vegetable and seafood sushi and sashimi

\$10 Asian bar with laksa and tom yum soup; your guests can select their own ingredients and our chef will prepare their own special bowl

Platters (serves approx 10 people)

\$25 French fries **V**

\$41 Wedges served with sour cream & sweet chilli sauce **V**

\$60 Standard fruit platter **G V**

\$82 Australian cheese platter **V**

Dessert Canapés (each)

\$2.20 Chocolate dipped strawberries (large)

\$3.00 Hand-made truffles

\$3.50 Gelato in a waffle cone

\$3.50 Chocolate brownie

\$3.80 Croquembouche (min 40pax)



Canapés are individually priced. Minimum order of 30 pieces required per item. Price includes GST. Food subject to seasonal availability. Prices subject to change.