



CANAPE MENU

(Minimum 30 guests & Minimum selection of 6 canapes)

*(Some items may be subject to seasonal availability, please check with Venue Manager for any omissions)

Canape Package 1- \$50 per person (10 pieces)

Canape Package 2 - \$70 per person (15 pieces)

Meat \$5.50 each

Crispy pork belly tostada, wasabi, pickled cucumber, apple, sesame
Wagyu tataki with shallot & crispy garlic
Chicken liver pate, port jelly, toasted brioche
Lamb kofta, pomegranate, spicy yoghurt
Peking duck pancakes with hoi sin, cucumber and shallots

Seafood \$5.50 each

Tuna tostada, chipotle mayo, crispy leek
White fish ceviche , citrus dressing, coriander, chilli
Sydney rock oysters with sherry, ginger, eschallots vinaigrette
Cured Salmon lolly pops with ponzu, wasabi mayo, sesame
Steamed King prawns, nam jim dressing, chilli, coriander
Flathead tacos, iceberg lettuce, habanero mayo
Crab soldiers, foie gras, herbs

Vegetarian \$5.50 each

Corn tostadas, coriander, eschallots, pepitas
Spicy beetroot tostadas, yoghurt, walnuts
Goat's curd tortellini with brown butter, sage & muscatels
Polenta cakes, parsley, truffled parmesan, aioli
Smoked mozzarella croquette, paprika mayonnaise

Mini-Burgers \$6.50 each

Pork Belly, celeriac remoulade, homemade bbq sauce, upland cress
Classic beef, salad, herb mayo, pickles

Desserts \$6.50 each

Churros, dulce de leche
Tiramisu
Strawberry Eton Mess jars
Goat's curd cheesecake, passionfruit sorbet
White chocolate mousse, honeycomb