

Cocktail Menu

Cold Canapés

Confit salmon and capers on a squid ink wafer (GF)

Heirloom tomato, basil & burrata tart (V, GF)

Goats cheese, onion jam & quince, parmesan wafer, micro celery shoots (V, GF)

Petite bruschetta, baby basil (V)

Peking duck & hoisin pancake

Enoki mushroom and vegetable nori cone (V, GF)

Petite pumpkin scone, rare roasted duck, quince

Goats cheese, red grape & pistachio (V, GF)

Hot Canapés

Petite Chicken & leek pie (GF)

Mushroom & green pea arancini with truffle scented mayonnaise (V)

Moroccan sweet potato pastie, tomato relish (V)

Peking duck bao, shaved cucumber, hoisin & sesame

Seared scallop, creamed corn, lemon oil

Vegetable dumpling, Asian dressing, baby shiso (V)

Tomato, olive & fetta tartlet (V, GF)

Petite beef & red wine pies, tomato relish

Mini beef burger, tasty cheese, pickles & tomato relish

Coconut crumbed prawn cutlets with citrus mayonnaise

Price

Choose 4 items \$35

Choose 5 items \$40

Choose 6 items \$43

Choose 7 items \$48

Additional canape \$9.50 per item, per person

Lite Bites – additional \$13 per item

Petite battered whiting & chips, tartare sauce

Slow braised beef cheek with soft polenta (GF)

Casarecce pasta, roasted tomato sauce, mixed mushrooms & olives (V)

Pumpkin & green pea risotto, shaved parmesan (V, GF)