

## 2023 - Canapes Options

- 4 Canapes \$27 pp
- 6 Canapes \$34 pp
  - Roma Tomato Bruschetta with Goats Cheese & Balsamic Glaze (v)
  - Carpaccio of Beef, Horseradish Crème, Capers, Parmesan, en-croute
  - Tomato, Basil, Rocket, Pesto Tartlets (v)
  - Marinated Bocconcini, Parma Ham & Basil Skewer (gf)
  - Brie Cheese Dumplings, Black Vinegar Sauce (V)
  - Pulled Pork Spring Rolls, Plum Sauce
  - Vietnamese-style Chicken Wings
  - Prawn and Ginger Dumplings, Sweet Chilli
  - Lamb & Mint Sausage Rolls, Tomato Relish
  - Duck Spring Rolls, Hoisin Sauce
  - Maffra Cheddar & Chorizo Croquettes, Piquillo Dip
  - Falafels, Tahini Dressing (v) (gf)
  - Vegetarian House Spring Rolls, Nam Jim (v)
  - Macadamia Prawns, Coconut, Chilli & Lime sauce
  - Wild Mushroom Arancini, Romesco (v)
  - Lamb Koftas, Mint Garlic Sauce (gf)
  - Tandori Chicken Skewers, Mint Yoghurt Sauce (gf)
  - Smoked Salmon, Goats' Cheese & Chervil Tartlets
  - Vegetable frittata stacks with tomato & olive tapenade (gf, v)
  - Asian Buffalo Wings, Ranch Dressing (gf)

Minimum 50 persons



## 2023 - Grazing boxes \$25 per guest

- Craft Battered Flathead Fillets, Chips, Tartare sauce
- Vegetable 'Nasi Goreng' with Chicken Satay Skewers (2)
- Mushroom & Spinach Risotto, Basil, Rocket, Pecorino, Truffle Oil
- Lamb Koftas, Tabouli, Garlic Sauce, Lebanese Bread
- Bao Buns & Mongolian Lamb, Pickled Cucumber, Hoisin, Coriander
- Sliders Beef Patty, Milk Buns, Caramelised Onion, Cheddar, Dill Pickle, Fries
- Salt & Pepper Calamari, \*Green Papaya Salad, Chili, Nam Jim Dressing
- Wild Mushroom Arancini, Spiced Napoli Sauce, Salad, Parmigiana-Reggiano
- Butter Chicken, Pilaf Rice, Mango Chutney, Pappadum, Minted Yoghurt
- Beef curry, coriander rice, warm roti bread, lime pickle

\*Minimum of 30 grazing boxes per item and guests applies\*