

Canape & Fingerfood Menu

French Goats Cheese gf, v

w Truffle - Honey, Pine Nuts, Apricot & Thyme

Caprese Skewer gf, v

w Bocconcini, Vine Grape Tomatoes, EV Olive Oil & Basil

Mediterranean Pumpkin Frittata gf, v

w Butternut Pumpkin, Ricotta, Parmigiano Reggiano & Caperberries

Chicken Caesar Cardini Frittata

w Garlic Crouton, Crispy Bacon & Parmesan

Poached Salmon Supreme gf

w Dill Sour Cream

Spanish Serrano Prosciutto gf

w Cantaloupe Melon & Manchego Cheese

Chicken Breast Terrine gf

w Pistachios & Blood Orange Whisky Jam

Campari & Dill Cured Salmon gf

w Avocado & Orange-Citrus Mayonnaise

Seared Hokkaido Scallops gf

w Macadamia Oil, Rockmelon, Prosciutto Crisp & Chili Threads

Sydney Rock Oyster/ Coffin Bay Oysters gf

w Compressed Cucumber, Micro Herbs & Lemon Gel

Fijian Kokoda Ceviche gf

Hiramasa Sashimi Grade Kingfish w Coconut, Chili, Lime & Coriander

Vietnamese Rice Paper Rolls (Chicken, Beef, Prawn or Veg) gf,v

w Vermicelli Noodles, Chili, Mint Coriander & Nuoc Cham Dipping Sauce

Thai Fish Cakes gf

w Asian Herbs, Chili, Kaffir Lime & Sweet Chili Sauce

Prawn Skewer

w Thousand Island Dressing & Mango

Asian Pork Belly Bites gf

w Pickled Ginger, Black Sesame & Spring Onion

Teriyaki Salmon gf

w Sesame, Spring Onion & Cucumber

Vietnamese Pork Belly Bites gf

w Silky Coconut-Caramel Sauce & Pickled Daikon

Smoked Black Forest Rainbow Trout gf

w Green Apple Salad & Horseradish Cream

Classic French Beef Tartar gf

w Cornichons, Capers, Chive & Egg Yolk

Sicilian Arancini Balls

w Saffron, Pistachios, Bocconcini & Truffle Mayonnaise

Pan Fried Duck Breast A L'Orange gf

w Orange Sauce Reduction, Potato Rösti & Citrus Tarragon Sour Cream

Seared Eye Fillet Beef Cubes gf

w Portobello Mushroom, EV Truffle Olive Oil & Parmigiano Reggiano

Spanish Chorizo Skewer Rodriguez gf

w Spicy Free Range Pork Sausage, Red Onion & Capsicum

Grilled Greek Lamb Kofta gf

w Minted Cucumber – Garlic Tzatziki Yogurt & Marinated Kalamata Olives

British Roast Beef gf

w Coleslaw Salad, Horseradish Cream, Pickled Onion & Cranberry Jelly

Classic London Sausage Roll 1809

w Short Cut Butter Puff Pastry & Tomato Relish

Bavarian Pork Belly Bites

w Caraway Dark Beer Glaze, Sauerkraut & Apple Sauce

Traditional Quiche Lorraine

w Double Smoked Bacon & Gruyère

Italian Blue Cheese Tarte v

w Gorgonzola Cheese, Roasted Pinenuts, Pear & Thyme

French Goats Cheese Tarte v

w Buche de Chevre Creamy Cheese, Caramelized Pecan Nuts & Fig Jam

Mediterranean Seafood Quiche

w Gazpacho Shot

Crostini Napolitana

w Buffalo Mozzarella, Anchovy & Oregano

Prosciutto Di Parma & Ricotta Bruschetta

w Cantaloupe Melon & Mint Salsa

Caprese Focaccia v

w Bocconcini, Vine Grape Tomatoes, EV Olive Oil, Cracked Black Pepper & Basil

Quartet Of Vegetarian Dips gf, v

w Beetroot Pâté, Honey Roasted Carrot, Lemon-Chickpea & Chili Guacamole

Chicken Breast Slider

w Stone Baked Mini Ciabatta Roll, Pan Fried Chicken Breast, Rocket & Basil Pesto

Bon appétit!

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