

## Canapé Menu

For a larger guest list or if you'd prefer a function where everyone can mingle and chat, our cocktail package offers delicious canapés that are sure to impress.

### Cold Canapés \$4.50 pp

Semi dried tomato and roast red capsicum bruschetta topped with feta and basil

Caramelised onion and goat's cheese tart

Tasmanian smoked salmon crepe roulade with dill crème fraiche and salmon caviar

Sydney rock oyster with French shallot vinaigrette

Peking duck pancake with cucumber shallots and hoi sin

### Hot Canapés \$4.50 pp

Chilli, cheese and chive arancini balls with lime and garlic aioli

Creamy spinach soup shot with heavy cream and garlic croutons

Twice cooked crispy pork belly with sweet soy and white sesame seeds

Lamb kofta skewer with minted yoghurt

Prawn and chive gyoza with soy and sesame oil

Salt and pepper squid with chilli and lime aioli

### Substantial Canapés \$10 pp

Pea, pumpkin and parmesan risotto

Chargrilled vegetable salad with eggplant, zucchini, capsicum, Spanish onion, artichoke and crumbled feta on wild rocket with citrus yoghurt

Beer battered fish and chips with tartare sauce and lemon

Prawn linguini with chilli and basil creamy sugo sauce

Pulled pork sliders with char sui chipotle mayonnaise and Asian slaw

Thai red chicken curry with capsicum, carrot and broccoli on steamed jasmine rice

Beef and Hokkein noodle stir fry, chilli and soy glaze, coriander and shallots

### Dessert Canapés \$4.50 pp

Lemon meringue tart

Mini Baileys crème brulee

Mini vanilla and passionfruit panna cotta

Chocolate brownie

Chocolate dipped strawberries

