



CANAPE MENU

Over 20 pax

Cold

Freshly shucked Sydney rock oyster with cucumber and apple cider dressing
(gf)

Miniature short-crust tart with spiced butternut pumpkin and hummus, crispy
onion (v)

Raw yellowfin tuna with ruby grapefruit, fennel and ponzu mayo on spoon (gf)

Jamón Serrano with sour cherry, goat's cheese and basil on sourdough crisp

Cured Tasmanian Salmon with horseradish, pickled red onion and avocado tart

Cold peeled King Prawns with citrus mayo (gf)

Chilli and lime free range chicken, baby greens, crispy wonton

Warm

Fresh pea, chilli and mozzarella risotto balls with panko crust (v)

Seared Hervey Bay scallops with smoked eggplant and pomegranate tart

Crispy shredded duck filo cigars with spiced orange glaze

Smoked bacon and potato croquette with Sauce-Gribiche

Grilled Queensland king prawns with roasted sweetcorn, red pepper and harissa
tart

Wagyu beef mini pie with home-made short-crust pastry and spiced tomato
sauce

Substantials

Crisp pork belly bites with five-spiced salt and won bok slaw (gf) (noodle box)

Orecchiette pasta with tiger prawns, zucchini noodles, cherry tomatoes and chilli
(bamboo boats)

8-hour slow-roasted Berkshire pulled pork with pickled Chilli, red slaw and apple
relish slider

Seared Tasmanian salmon with shaved fennel, cucumber, black sesame seeds
and mint tahini yoghurt (bamboo boat)

Crispy chicken karaage with Asian slaw and red eye mayo on milk bun



LUXURY

BOAT HIRE

Dessert Canapés

Miniature hand-made short-crust tart filled with lemon curd and strawberries
(can be gf)

Organic dark chocolate and passionfruit mini tart

Mini brownie with Valrhona chocolate mousse and mascarpone (on spoon)

Salted caramel and chocolate crumble tart

Triple cream brie with pear and caramelized walnut on crisp

\$79 inc GST per head (3 Cold, 3 Warm, 1 Substantial, 1 Dessert)

\$95 inc GST per head (4 Cold, 4 Warm, 2 Substantial, 1 Dessert)

\$120 inc GST per head plus choice of one of the below food stations (4 cold, 4 Warm, 2 Substantial, 1 Dessert)

Sashimi station, Glazed ham station, Charcuterie & Cheese station