



## **AQA Canape Menus**

### **canape menu 1 @ \$65 /person**

suitable for a 3-hour event

please select 5 standard items, 3 premium items, 1 substantial item

### **canape menu 2 @ \$75 /person**

suitable for a 3-hour event

please select

5 standard items, 3 premium items, 1 substantial item, 2 dessert items

### **canape menu 3 @ \$85 /person**

suitable for a 4-hour event

please select

6 standard items, 3 premium items, 1 substantial item, 2 dessert items

### **canape menu 4 @ \$95 /person**

suitable for a 4-hour event

please select

6 standard items, 3 premium items, 2 substantial item, 2 dessert items

(s) seafood | (gf) gluten free | (v) vegetarian | (vgn) vegan | (pr) premium item



## **Standard Selection**

### **from the sea**

- freshly shucked coffin bay oysters w/ ponzu dressing (s)
- freshly shucked pacific oysters w/ pomegranate vinaigrette (s) (gf)
- popcorn prawn skewers w/ japanese mayo and sesame (s) (gf)
- hand made sushi w/ soy and wasabi (s) (gf no soy)
- peeled king prawn w/ chilli and coriander dressing (s)
- prawn mousse w/ nutmeg and crusty bread (s)
- steamed school prawn gow gee w/ coriander dressing (s)
- steamed pork and prawn dim sim w/ sweet chilli and lime dressing (s)

### **from the paddock**

- double smoked ham, cheese and italian parsley mini quiche
- poached chicken and walnut finger sandwich
- roasted pork belly w/ apple chutney and crackling (gf)
- cider glazed chorizo brochettes
- grilled chorizo and feta mini pizzetta
- panco crusted chicken strips w/ aioli

### **from the garden**

- spinach and goats cheese quiche (v)
- roast mushroom quiche w/ rosemary salt (v)
- pumpkin and mozzarella arancini w/ chive aioli (v)
- vegetarian spring rolls w/ soy dipping sauce (v)
- labne, chervil and smoked cherry tomato tartlet (v)
- baby chat potato w/ sweet chilli, sour cream and chives (v) (gf)
- caramelised onion tartlet w/ torched goats cheese (v)
- caramelised pear w/ lemon ricotta on buttered crouton (v)



# LUXURY

## BOAT HIRE

### **premium selection**

#### **from the sea**

- salmon tartare on brioche toast w/ salmon roe (s)
- salt and pepper calamari w/ slow roasted garlic aioli (s)
- creamed leek, spanner crab and chive tartlet (s)
- tuna tartare on toasted brioche crouton w/ wasabi cream (s)
- thai style crab tartlet w/ nam jim (s)
- prosciutto wrapped prawns w/ chipotle mayonnaise (s) (gf)
- beetroot cured salmon on turkish crostini w/ lime crème fraiche (s)
- pan fried tasmanian scallops w/ carrot puree and nutmeg (s) (gf)

#### **from the paddock**

- peking duck pancakes w/ sliced cucumber and spring onion
- mini steak sandwich w/ caramelised onion and tomato chutney
- roasted kangaroo filet w/ beetroot and lemon myrtle
- moroccan style lamb skewers w/ minted yoghurt (gf)
- satay marinated chicken skewers w/ chervil
- pulled pork sliders w/ cinnamon apple jam
- slow roasted NSW central tablelands lamb sliders w/ asian slaw
- spring lamb pies w/ tomato chutney
- chicken and chorizo cocktail pies



# LUXURY

## BOAT HIRE

### **substantial selection**

#### **from the sea**

beer battered flathead w/ shoestring fries and tartare sauce (s)  
marinated king prawns w/ tomato, avocado, chervil and red onion salsa (s)

#### **from the paddock**

Thai beef salad w/ glass noodles and coriander  
Moroccan chicken w/ couscous and citrus yoghurt  
Thai green chicken curry w/ jasmine rice and coriander (gf)  
duck breast w/ bitter greens, asparagus, croutons, lardons and hazelnut  
vinaigrette  
grilled chicken tenderloins on Caesar salad

#### **from the garden**

honey baked pumpkin and mushroom risotto w/ sage butter (v) (gf)  
linguini w/ roasted tomato sauce and shaved parmesan (v)  
smoked beetroot and feta salad w/ candied walnuts and reduced balsamic (v)  
(gf)



# LUXURY

## BOAT HIRE

### **dessert**

- assorted bite size macaroons (v)
- chocolate brownie fingers (v)
- milk chocolate tart w/ crème chantilly (v)
- chocolate baileys balls w/ coconut (v)
- pineapple, rockmelon and strawberry brochettes (gf) (v) (vgn)
- pavlova nests w/ fresh berries and crème chantilly (v)
- cinnamon apple crumble spoons (v)
- blowtorch caramelised lemon meringue tarts (v)
- assorted mini chocolate dipped gelato cones (v)

### **additional items**

- add an additional standard canapé for \$6.50 per person
- add an additional premium canapé for \$9.50
- per person add an additional substantial canapé for \$11.00
- per person add an additional dessert canapé \$5.00 per person