



CANAPE MENU

SILVER CANAPE

\$65 per person (3 Cold, 3 Warm, 1 Substantial, 1 Dessert)

GOLD CANAPE

\$82 per person (4 Cold, 4 Warm, 2 Substantial, 1 Dessert)

PLATINUM CANAPE

\$105 per person (4 cold, 4 Warm, 2 Substantial, 1 Dessert plus one food station either glazed ham or charcuterie and cheese)

COLD

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

Miniature short-crust tart with gold heirloom cherry tomato, whipped ricotta, pecorino, black olive, basil reduction on spoon (v)(gf)

House smoked duck breast, sour cherries, crisp pear, shaved hazelnut, (gf)

Black Angus beef tataki, king brown mushroom, miso mayonnaise, crisp shallots (gf)

King Salmon tartare, horse radish, capers, charcoal wafer cone, roe

Cold peeled King Prawns with citrus mayo (gf)

Caramelized soy free range chicken, ginger, sesame, baby greens, shredded nori on betel leaf (gf)

QLD spanner crab, caviar, edume beans, cream frache hand made tart

All cold canapes can be made gluten free

WARM

Wild mushroom, pea, pecorino, anancini balls with panko crust, truffle aioli (v)

Seared Clean water scallops, daikon, cucumber, green chilli salad, nam jim dressing (gf)

Soy glazed duck breast with spiced orange glaze, sour cherry sour dough crisps

Grilled chorizo, black bean, spiced avocado, cherry tomato quesadilla

Pop corn tiger prawns, cucumber lime coconut salad, sriracha mayonnaise, on spoon (gf)

Peppered lamb lion, capernata, feta, toasted pine nuts (gf)

Grass fed beef mini pie with home-made short-crust pastry and spiced mushey peas



LUXURY

BOAT HIRE

SUBSTANTIAL

- Moroccan spiced lamb shoulder, chermula, chickpea, cucumber Rita (bowl)
- Miso crusted Black Angus sirloin salad, soba noddles, baby greens crispy onions
- Tasmanian salmon poke with Japanese pickles, soy lime dressing shredded nori (bowl)
- Sauté gnocchi QLD tiger prawns, butternut pumpkin, sage, drunken rasins, burnt lemon butter (bowl)
- 8-hour slow-roasted Berkshire pork belly, hoisin, asian slaw, roll
- Vegie burger, black end, haloumi, piquillo peppers, salsa verde
- Crispy fried Korean chicken, kimchi slaw, red eye mayo on milk bun

DESSERT

- Miniature hand-made short-crust tart filled with lemon curd and strawberries (can be gf)
- Passion fruit, rosewater cream, crushed merengue, hazelnut
- New season peach ,raspberry ,mascarpone, short bread crumble (on spoon)
- Salted caramel and chocolate brownie crumble tart
- Triple cream brie with pear and caramelized walnut on crisp