

### Cold Canapés

#### **\$2.75 selection**

Chicken Caesar salad in pastry cup

Crab on buckwheat pancake with coriander aioli

Bocconcini marinated wrapped with prosciutto

Nigiri and California rolls with pickled ginger, wasabi and soy

Olive, fetta and tomato tart (v)

#### **\$3.30 selection**

Smoked salmon with camembert crème in filo with salmon pearl

Prawn choux puffs with sour cream and rocket

Hickory smoked lamb with capsicum with olive relish on bruschetta

Chicken asian vegetable rice paper roll with honey chilli vinaigrette

Stuffed mini bell peppers filled with Greek feta and olive (v)

Moroccan spiced meatball with cucumber yoghurt

### Hot Canapés

#### **\$2.75 selection**

Goats cheese pesto, spinach and sundried tomato pizza bites (v)

Spinach peppered goats cheese and tomato kusundi tart (v)

Crumbed Mud Crab claw with tabasco and garlic aioli

Swordfish skewers with lime zest mayonnaise

Chicken macadamia ball with minted yoghurt

#### **\$3.30 selection**

Lemon scented salt and pepper squid with sambuca vinaigrette

Chicken and palm sugar blue Thai dumpling with citrus sauce

Barramundi and sesame spring roll with lemon infused oil

Prawn sugar cane sticks with tentsuyu dipping sauce

Blow torched scallops in their shell with hollandaise

Leek and shitake spring roll with mirin soy sauce (v)

Peking duck spring roll with orange chilli sauce



### Hot Bowls – \$6.60 per person

Stir fried chicken, hokkien noodles Chinese vegetables and hoi sin sauce

Cracked wheat with roasted vegetables and caramelised baked fetta (v)

Lamb rogan josh with steamed saffron rice and yoghurt

Beef stir fry with cashews noddles and fried shallots

Whiting goujons with chunky cut chips and lime aioli

Warm Mediterranean lamb salad with balsamic reduction

Butter chicken with saffron rice

### Cold Bowls – \$6.60 per person

Chicken, macadamia, roasted butternut and balsamic rocket salad

Chermoula crusted lamb with cous-cous, tomato, mint, parsley and pita

Prawn and Chinese glass noodle salad with nouc cham dressing

Fusilli pasta salad with sherry vinaigrette (v)

### Dessert Bites – \$3.30 per person

Dark and white truffles with raspberry coulis

Mango and passionfruit shots

Melon kiwifruit and rosewater fruit salad

Rocky road bites with vanilla bean cream

Tiramisu in a shot glass – \$3.90 per person

### Recommended quantities

#### 1 ½ hours

4 cold + 4 hot canapés

#### 2 hours

5 cold + 5 hot canapés

or

4 cold + 4 hot canapés +1 bowl

or

4 bowls

#### 3 hours

5 cold + 5 hot canapés +2 bowls

or

6 bowls

**Add 1 bowl per additional hour**

**Or add a dessert bite or two**

