



## CANAPÉ SELECTION

(V) Vegetarian  
(GF) Gluten Free  
(LAC) Lactose Free

### PRE-DINNER CANAPÉS

30 MINUTES INCLUDES 2 COLD  
AND 2 HOT ITEMS (4 PIECES)  
\$17 PER PERSON

### CANAPÉS

1 HOUR INCLUDES 3 COLD  
AND 3 HOT ITEMS (6 PIECES)  
\$25 PER PERSON

2 HOURS INCLUDES 5 COLD  
AND 5 HOT ITEMS (10 PIECES)  
\$40 PER PERSON

\*Excludes premium selection

### COLD

Bruschetta of Roma tomato, sun-dried tomato  
and Persian feta (V)

Tomato gazpacho, basil puree, olive oil (V)

Assorted sushi nori rolls, pickled ginger  
and wasabi, 2pcs (GF)

Marinated mushroom and rosemary  
brochettes dukka (V, GF)

Salmon gravlax, blini, horseradish crème  
cheese, dill

Chicken, sundried tomato, feta cheese cornette

Roast beef tart with red onion jam, baby  
watercress

Smoked salmon, cream cheese, fried capers (GF)

### HOT

Mini sausage rolls with tomato relish

Mini assorted gourmet pies and tomato relish

Mini assorted quiches

Vegetable samosa with mint dipping sauce  
(V, LAC)

Tomato, brie cheese arancini and pesto  
dipping sauce (V)

Mini Moroccan sausages, yoghurt and mint  
dipping sauce

Steamed BBQ pork bun

Sweet potato and cashew nut empanada (V)

Spiced chicken satay with peanut and  
coriander sauce (GF)

Butter chicken samosa with mango relish

Beef satay with chimichurri sauce (GF)

### DESSERT CANAPES

Opera slice (v)

Mini crème brulee

White chocolate panna cotta

Assorted Macaroons

Strawberry short cake

Peanut brittle

Banoffe tart

# PREMIUM CANAPÉ SELECTION

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ADD \$5 PER PERSON/PER ITEM

### COLD

House made nigiri sushi, tofu pockets,  
pickled ginger and soy, 2pcs (GF)

Pacific oyster ceviche, lime, sesame, shallots

Chargrilled scallops on pea puree and salmon  
pearls (GF)

Truffled cauliflower espuma, Jamon crumb

Wagyu bresaola, croutons, romesco mayonnaise

### HOT

Kataifi pastry wrapped prawns, lime mayonnaise

Crispy fried prawn, yuzu mayonnaise

Mushroom and gruyere beignet, tomato relish (V)

Tandoori chicken balls and coriander dressing

Mini brochettes of cumin spiced lamb, tzatziki (GF)

Coconut chicken tender and curry aioli

Breaded Queensland crab cake, sauce gribiche