

## **CANAPÉ MENU**

**5 PIECES \$25 PER HEAD  
7 PIECES \$35 PER HEAD  
10 PIECES \$50 PER HEAD  
12 PIECES \$60 PER HEAD**

### **OYSTERS**

- 1. NATURAL**
- 2. RED WINE DRESSING**
- 3. BLOODY MARY OYSTER SHOTS**

**GOUGERS WITH HEIDI GRUYERE**

**TOMATO BRUSCHETTA**

**TARTLET OF CARAMELIZED ONION AND GOAT'S CHEESE**

**TARTLET OF CHICK PEA PUREE, TOMATO AND CAPERS**

**SHANGHAI PORK BUN DUMPLINGS WITH SOY GINGER DRESSING**

**TUNA CARPACCIO WITH PICKLED GINGER, SOY AND CORIANDER**

**PORK AND CHIVE GYOZA**

**PAN SEARED SCALLOPS WITH APPLE GEL AND NUT CRUMBLE**

**MINI WAGYU BURGERS WITH PICKLED BEETROOT AND HORSERADISH CREAM**

**TEA CURED SALMON BELLINI WITH SEAWEED SALAD**

**MARINATED PRAWN OR CHICKEN SKEWERS WITH A THAI DRESSING**

**CHORIZO, PEPPER AND ROCKET BUNS**

**DUCK, ORANGE AND CHINESE CABBAGE ROLLS**

**CHICKEN, LETTUCE AND MAYO SANDWICHES**

**CRISPY QUAIL SKEWERS WITH LIME, SOY AND CHILLI DRESSING  
(EXTRA \$2 PER HEAD)**

**CRISPY ZUCCHINI FLOWERS WITH WHIPPED GOAT'S CHEESE  
(SEASONAL NOV – APRIL)**

## **DESSERT CANAPÉ MENU**

**LEMON MERINGUE TARTLET**

**CHOCOLATE WITH VANILLA CARAMEL TARTLET**

**FLOURLESS ORANGE CAKE WITH HONEYCOMB**

**STRAWBERRY AND CUSTARD TARTLET**

## **FORK AND TALK**

**FISH AND CHIPS \$12 PER HEAD**

**PUMPKIN, WALNUT AND GOATS CHEESE RISOTTO \$12 PER HEAD**

**PENNE PUTTANESCA – OLIVES, TOMATOES, ANCHOVIES, PARSLEY, GARLIC  
AND ONION \$12 PER HEAD**

**GARLIC CHILLI PRAWNS WITH RICE NOODLES AND CORIANDER  
\$14 PER HEAD**

**GRILLED LAMB CUTLETS WITH LEMON COUS COUS AND HERB DRESSING \$14  
PER HEAD**

**CHICKEN SCHNITZEL AND COLESLAW \$14 PER HEAD**