

LITTLE BLUE DELUXE CANAPE MENU

5pcs \$25 p/h suitable 1-1.5hrs
7pcs \$32 p/h suitable 2-2.5hrs
10pcs \$44 p/h suitable 2-3hrs

! Bloody Mary **oyster** shots

! **Prawn skewers** with a thai infused dressing

! **Mustard baby lamb cutlets** with a yoghurt and mint dressing

! **Sweet potato and duck roesti** topped with capsicum in a plum sauce with sesame seeds

! **Smoked salmon bellini** topped with crème fraiche and salmon caviar

! **Beef Bruschetta** topped with mini beef fillets with a horseradish and rocket pesto

! **Calebrese olive skewers** with buffalo mozzarella, cherry tomatoes and a basil dressing

! **Gyoza**

! **Crisp chicken cubes** marinated in soy and ginger with Japanese mayo

! **Slow roasted pork belly** with poached apple & chervile

! Sesame crumbed **tuna carpaccio** with wasabe mayo

! Grilled **lamb & feta filo** with minted yoghurt

! **Poached rockling fillet** with lemongrass & coconut broth, served in sake glass

! **Crisp bbq beef** rolled with glass noodles in iceberg lettuce

! **Peeking duck** rolls

! Individual **OYSTER** spoons with an assortment of dressings

Dessert options

Individual crème brulee

Strawberry tartletes

Peach tartin with chocolate sauce

FORK AND TALK \$12 p/h

FISH AND CHIPS with tartare and lemon

VEGETABLE CURRY with a rice pilaf

Pumpkin & goats cheese RISOTTO

Thai POACHED CHICKEN & glass noodle salad

PENNE with roasted pumpkin, spinach, pinenuts & parmesan

Grilled chilli PRAWNS on jasmine rice with bok choy & lemon

Prices subject to change at any time

