

*outstanding*  
**DINING**



## **CANAPÉ MENU**

**A PLACE LIKE NO OTHER**



## PLATTERS

Hosting a working lunch or needing to provide food for exhibitors and suppliers, the platters offer an excellent selection of options, with each platter designed to serve at least 10 people.

|  |           |
|--|-----------|
| • Assorted roasted nuts, crisps and parmesan straws  | \$ 65.00  |
| • Deli platter including prosciutto, sopressa, pastrami, leg ham, pickled mushrooms and vegetables with crusty bread selection   | \$ 170.00 |
| • Vegetarian antipasto of char grilled zucchini, eggplant, pickled mushrooms, capsicum, semi dried tomatoes, dolmades, Spanish and Kalamata olives, feta cheese with crusty bread selection <span style="color: #00AEEF;">V</span> | \$ 140.00 |
| • Selection of cheese, including cheddar, brie and blue cheese served with dried fruits, nuts, quince paste, crackers and crispbread <span style="color: #00AEEF;">V</span>  | \$ 150.00 |
| • Selection of three house made vegetarian dips with crisp pita bread and toasted ciabatta <span style="color: #00AEEF;">V</span>  | \$ 62.00  |
| • Assorted nori rolls, seafood and vegetarian with wasabi, soy and pickled ginger  | \$ 120.00 |
| • Seafood platter including prawns, ginger oysters, marinated mussels, smoked salmon, scallops and calamari  | \$ 200.00 |
| • Platter of mixed sandwiches and wraps  | \$ 65.00  |
| • Sliced tropical and seasonal fruit platter <span style="color: #00AEEF;">V</span> <span style="color: #00AEEF;">G</span>   | \$ 75.00  |
| • House baked muffins  | \$ 55.00  |
| • House baked assorted pastries & croissants   | \$ 75.00  |
| • House baked cupcakes   | \$ 65.00  |
| • Platter of cookies   | \$ 50.00  |
| • Assorted house made mini quiches   | \$ 85.00  |

V Vegetarian G Gluten Free

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## CANAPÉS

Ideal for a cocktail reception or stand up function to allow maximum networking.

|                          |                     |  |
|--------------------------|---------------------|--|
| Up to one hour package   | \$ 28.00 per person | Select 3 cold and 3 hot items                |
| Up to two hour package   | \$ 38.00 per person | Select 4 cold and 4 hot items                |
| Up to three hour package | \$ 55.00 per person | Select 4 cold, 5 hot and 2 substantial items |

### Cold canapés

- Nori roll selection with soy, wasabi and pickled ginger
- Poached Atlantic salmon coated in sesame seeds with gin yoghurt dressing **G**
- Steamed scallops with XO sauce and black pudding herb salad
- Vietnamese vegetable rice paper rolls with Chinese barbecue sauce **V**
- Truffled mushroom and thyme pate on sea salt toast **V**
- Slow roasted beetroot, dukkha and labna tart **V**
- Roasted beef crostini with basil pesto and garlic aioli
- Shaved bresaola, pickled cucumber and bocconcini skewer **G**
- Peking style duck sesame pancake with plum glaze and spring onion
- Smoked duck breast with beetroot relish
- Watermelon with aged balsamic and goat cheese crumble **V G**
- Cold smoked salmon with pickled pearl onion and saffron aioli **G**
- Chicken caper rilette with polenta crumbed onion

### Hot canapés

- Sun-dried tomato and parmesan arancini **V**
- Baked chorizo in puff pastry and caramelised onion
- Smoked salmon éclairs with mustard orange glaze
- Tempura tiger prawns with chilli jam
- Vegetarian spring rolls and sweet chili jam **V**
- Goujons of barramundi with lime aioli

- Salt and pepper squid with vodka lemon aioli
- Japanese prawn and vegetable gyoza with light soy
- Satay of chicken with kaffir lime and peanut sauce **G**
- Cauliflower soup with smoked Gruyere cheese
- Pork cashew empanadas with prune aioli
- Oven baked fig, sage and duck filo
- Onion bhaji with minted yoghurt sauce **V**
- Mini Guinness lamb and pea pie
- Mexican style tortilla soup with avocado salsa
- Duck shanks with sticky plum sauce

### Substantial items

- Roasted BBQ chicken with spring onions in a lotus bun
- Pulled pork and Asian slaw in a brioche slider
- Roasted lamb rump with Greek salad and lemon yoghurt **G**
- Fried noodles with prawns and fried shallot
- Butter chicken with cardamom rice
- Soy basted Tasmanian salmon with dill cous cous
- Glass noodle chicken, chili jam and prawn crackers
- Crumbed squid with homemade tartare
- Sesame beef salad with cashew, ginger and chilli dressing **G**
- Goujons of barramundi with steak fries and lime aioli
- Mushroom tartlet with a parmesan potato cheese crust **V**
- Satay chicken with peanut dipping sauce **G**
- Bang bang chicken with vegetables and noodles