



# CANAPÉ MENU













# PLATTERS

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*Hosting a working luncheon 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.*

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- 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  \$ 140.00
- Selection of cheese, including cheddar, brie and blue cheese served with dried fruits, nuts, quince paste, crackers and crispbread  \$ 150.00
- Selection of three house made vegetarian dips with crisp pita bread and toasted ciabatta  \$ 62.00
- Assorted nori rolls, seafood and vegetarian with wasabi, soy and pickled ginger \$ 120.00
- Platter of mixed sandwiches and wraps \$ 65.00
- Sliced tropical and seasonal fruit platter   \$ 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

# CANAPÉS

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

One hour package \$ 35.00 per person

Two hour package \$ 45.00 per person

## Cold canapés

- Assorted nori rolls, seafood and vegetarian with wasabi, soy and pickled ginger
- Torched, sugar cured kingfish, horseradish and micro greens <sup>GF</sup>
- Prawn lettuce cup with cocktail dill and caper salsa <sup>GF</sup>
- Vietnamese vegetable rice paper rolls with Chinese barbecue sauce <sup>V</sup>
- Truffled mushroom and thyme pate on sea salt toast <sup>V</sup>
- Slow roasted beetroot, dukkha and labna tart <sup>V</sup>
- Roasted beef crostini with basil pesto and garlic aioli
- Poached chicken, kewpie, celery, Sriracha mayo on cucumber <sup>GF</sup>
- Roasted duck breast, pickled onion and black pepper aioli <sup>GF</sup>
- Duck liver parfait with fig on salted toast
- Charred onion quiche, roasted cherry tomato and chive salsa <sup>V</sup>
- Oysters with compressed cucumber and black vinegar <sup>GF</sup>

## Hot canapés

- Green pea and mozzarella herb arancini <sup>V</sup>
- Baked chorizo in puff pastry and caramelised onion
- Noodle wrapped king prawn and Chinese BBQ mayo
- Tempura king prawn with avocado corn salsa

- Traditional vegetable spring roll with sweet chilli sauce <sup>V</sup>
- 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 <sup>GF</sup>
- Buffalo chicken wings with blue cheese sauce
- Curry pork empanadas with Chimichurri sauce
- Oven baked fig, sage and duck filo
- Onion bhaji with minted yoghurt sauce <sup>V</sup>
- Mini Guinness lamb and pea pie
- Mushroom and goat cheese slider with pickled daikon <sup>V</sup>

## Substantial items

- Roasted BBQ chicken with spring onions in a lotus bun
- Char siu pork and Asian slaw in a lotus bun
- Roasted lamb rump with Greek salad and lemon yoghurt <sup>GF</sup>
- Fried noodles with prawns and fried shallot
- Butter chicken with cardamom rice
- Soy basted Tasmanian salmon with dill couscous
- Glass noodle chicken, chili jam and prawn crackers
- Crumbed squid with homemade tartare
- Sesame beef salad with cashew, ginger and chilli dressing <sup>GF</sup>
- Barramundi fish and chips with lemon aioli

## Up to one hour package:

Select 3 cold and 3 hot items

## Up to two hour package:

Select 3 cold and 4 hot items and 1 substantial item

<sup>V</sup> Vegetarian <sup>Ve</sup> Vegan <sup>GF</sup> Gluten Free Other dietary requirements can be catered for upon request. Sunday and public holiday surcharges may apply.