



CANAPES COLLECTION

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From the sea

- Poached Coffs Harbour prawns, harissa aioli (GF)
- Smoked salmon, Bellini, dill crème fraiche caper berries
- Tempura tiger prawns, tahini and yogurt dip (GF)
- Thai fish cake, sweet chilli, kaffir lime leaf dip
- Blue fin tuna tartare, wasabi and soya (GF)
- Freshly shucked Sydney rock oysters (GF)
- Kataifi wrapped prawn, pistachio and coconut charred salmon, sweet soy and fresh basil (GF)
- Mini brioche roll, crab, prawn, celery and dill

Mini pies & empanadas

- Slow cooked beef shin, roasted eggplant and cumin
- Slow cooked lamb shoulder rich vine ripened tomato
- Mexican chicken empanada, light garlic lime dip
- Roasted sweet potato and cashew empanada
- Classic beef and red bean empanada

Sliders

- Mini wagyu beef burger patties, Swiss cheese, caramelised onion, Dijon mustard
- Slow cooked pulled pork shoulder, fennel and red cabbage slaw
- Lamb and mint, raita, pickles, cheese
- Chicken schnitzel, Swiss cheese, cranberry sauce Peking duck, hoi sin sauce, shallot cucumber
- Roasted eggplant chutney, mozzarella, fresh pesto (V)

From the field

- Mini Peking duck pancakes, hoisin sauce, cucumber and shallot
- Roasted eye fillet of beef mini Yorkshire pudding, horseradish
- Mini chicken schnitzel bits, cranberry sauce
- Grilled chicken skewers, chermoula, lime topping (GF)
- Classic lamb kofte, coriander, chilli dip (GF)

Rice paper rolls

- Tiger prawn & green mango rice paper rolls (GF)
- Tempura tofu and banana flower salad (GF) (V)
- Steamed chicken, shiso cress, green papaya (GF)
- Rainbow rice paper rolls, beetroot, red and yellow capsicum carrots, mint, coriander, ginger peanut sauce (GF, (V))

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Vegetarian

Arancini of 3 cheeses, Truffle dipping sauce

Arancini of tomatoes, bocconcini, pesto dip

Tartlet of wild mushrooms, slow cooked garlic

Blackened corn and mint blinis, avocado and chipotle salsa, chiffonade mint (GF)

Mini caramelised tomato and fetta tarts, (warm)

Moroccan roasted vegetables, puff pastry, raita sauce, Croquette gruyere, fresh corn Haloumi cherry tomatoes, fresh basil skewers (GF)

Brown rice sushi with raw beetroot, kale & sunflower, miso paste, tamari dip (V) (GF)

Beetroot and goat's cheese curd blinis, bukini and baby basil (V) (GF)

Rocket, ricotta, sundried tomato wrapped in grilled zucchini (V) (GF)

Desserts

Mini macaron selection

Banoffee set cream, praline, salted caramel

White chocolate and raspberry tarts

Classic tiramisu cups

Sable biscuit, orange, chocolate, candied zest

Mini black rice puddings, mango and passionfruit

Mandarin & Yuzu, white chocolate mousse

Kaffir lime leaf and vanilla pannacotta

Lemon tarts, smashed meringue, fresh mint

Hazelnut and salted caramel ganache pots

Pistachio & yoghurt, rose water mini cakes