



SEASONAL CANAPE MENU

\$42 per head,
1 of each canapé person
Please make your choices for last 4 canapés
3 Hour Food Service Lunch
4 Hour Food Service Dinner

Tempura bug tail w matcha wasabi w yuzu (P)

Wagyu Beef & caramelised onion pithivier w green tomato chutney

Pan-fried Prawn, Barramundi, ginger & garlic chive dumpling w Shio
and nori vinegar (P)

Pulled Corn-fed Chicken, Haloumi & manzano chilli Empanada w adobe
chipotle aioli

Beef short rib, purple corn tostada w avocado, pepper & jalapeno
mint and coriander salsa (GF)

You can Choose:

Ham hock, mozzarella & basil arancini OR
Wild mushroom & three cheese arancini

White truffle and Parmesan cannoli (P, V, GF) OR
Crispy Shitake Pearl & Oyster mushroom turnip cake w smoked chilli
pickle (P, V, GF)

Fresh Smoked salmon ravioli w preserved lemon oil and caviar OR
Chestnut & miso butter torched Canadian scallops (P, GF)

Peking Duck pancakes OR
Petite Boerewor spiced Duck burger w caramelised sun dried tomato
jam



Add a SUBSTANTIAL

\$7.30 per person

Southern Highlands Lamb Rack w tagine marinade, hommus & sumac yogurt (GF)

Pan-fried homemade Parmesan gnocchi w salsa verde & Parmigiano-Reggiano (P, V)

Classic Butter Chicken w mini garlic naan & steamed basmati rice (GF)

Add a DESSERT

Homemade doughnuts with Salted caramel (\$3.90 per person)

Assortment of French Macaroons (\$3.90 per person)

Valrohna Chocolate & Spiced Orange Glass Dessert (\$4.70 per person)

Dietaries

Pescatarian (P)

Vegetarian (V)

Gluten Free (GF)

Add Glass Hire

(includes delivery, pickup and cleaning)

\$4 per person

1 x Champagne glass

1 x red/white wine glass

1 x soft-drink/beer

1 x water glass



All Prices are per person and exclude GST.

Staffing:

- A chef to finish and present food on site is \$230 each for a 4 hour minimum (\$250 Sat. \$285 Sun. \$390 Public Holiday)
- Waiters, if required, are \$210 each for a 4 hour minimum (\$230 Sat. \$265 Sun. \$370 Public Holiday)