

CANAPES

SERVED FOR AN HOUR ON THE CROQUET LAWN.

Cold Canapés



Roast Capsicum, Onion, and goats curd tartlet (V)



Wagyu Bresaola and ricotta crostini



Poached prawn nigiri and tamari (GF)



Spanner Crab, dill, and creme fraiche crepe roulade (GF)



Cherry bocconcini, heirloom tomato and basil skewers (V, GF)



Smoked Salmon Blini and creme fraiche



Mini prawn cocktail, cos lettuce and avocado mousse (GF)

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Hot Canapés



Sun dried tomato and basil
arancini (V)



Moroccan Lamb Skewers and
mint yoghurt (GF)



Mini Cauliflower and
Cheese Pies (V)



Tandoori Chicken Filo and Mango
Chutney



Thai Vegetable Curry Puffs and
Sweet Chilli Sauce (V)



Smoked Salmon and Leek
Quiche



Prawn and Chorizo Skewers with
Romesco Sauce (GF)



CANAPES

SUBSTANTIAL CANAPES

Additional \$6 or \$12 per person

Pulled pork shoulder & apple slaw sliders

Jerk chicken, grilled pineapple & rice (GF)

Asparagus & cheese macaroni (V)

Chinese BBQ chicken & wombok bao buns

Hummus bil lahmeh (GF)

A substantial canapé option can be substituted for one of your five hot/cold options at \$6pp or added as an additional option for \$12pp.

SHARE PLATTERS

OUR SHARE PLATTERS MENU ENCOMPASSES THE
CHOICE OF 3 ENTREE, 3 MAINS AND 3 SIDES TO BE
SERVED
ADDITIONAL \$15PER PERSON

Share Platter Entree

Tasmanian salmon pastrami

w/ Pickled radish, cucumber, caper berries & horseradish cream

Smoked Spanish chorizo

w/ Heirloom tomato & preserved onion, sour dough crumble & sherry vinegar glaze

Roasted duck leg

w/ Black cherry puree, watercress, warm quinoa & toasted almonds

Buffalo mozzarella

w/ Beetroot puree, baguette chips, orange & fennel salad

Braised lamb shank

w/ Warm chic peas & raisins, pine nuts, mint & cumin yoghurt

Sticky pork belly

w/ Poached pear, wombok, spring onion & coriander puree

Skull Island tiger prawns

w/ Celeriac remoulade, salsa verde, lumpfish caviar & fried onion

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Share Platter Main

Baked lamb shoulder & rosemary gravy

Pan fried barramundi fillets

Free range pork loin & apple sauce

Roasted pasture fed beef striploin & red wine jus

Orecchiette pasta, mixed mushrooms & broccolini

Seared Tasmanian salmon

Corn fed chicken breast & salsa verde

Share Platter Sides

Honey soy glazed carrots

Sautéed asparagus, lemon & parsley

Broccolini, fried onion & pinenuts

Baked potato gratin

Crushed herb potatoes

Mixed quinoa salad w/ pistachio, dates, mint & lemon dressing

Baby rocket salad w/ pecans, sun dried tomato, parmesan & red
wine dressing