



Canape Selection

COLD

Whipped goat's cheese and beetroot tartlets with candied walnuts and thyme (V, GFO)

Smoked salmon mousseline, fresh dill, lemon, crème fraiche roe and waffle cone (GFO)

Rare roast beef, horseradish cream, cornichon and parmesan toast (GFO)

Caramelised onion tartlet with whipped Persian feta (V, GFO)

Poached Yamba prawn, wakeme and sesame salad, lime aioli

Seared beef fillet, parmesan crouton, truffle salsa (GFO)

Duck liver parfait on brioche with caramelised onion (GFO)

Chicken and tarragon en croute with avocado mousse (GFO)

Heirloom tomato tartlet, confit garlic and tarragon cream, olive tapenade and basil (V, GFO)

Vodka and citrus cured salmon on toasted baguette, crème fraiche, dill, red onion and capers (GFO)

Barbeque duck pancake with plum sauce, cucumber and shallot

HOT

Courgette, basil and parmesan frittata with salsa verde (V, GFO)

Beef candle skewers with Malaysian peanut sauce

Wild Mushroom arancini, rolled and crumbed Gruyère and wild mushroom risotto and smoked aioli (V)

Mini croque-monsieur bites with smoked ham & béchamel

Chicken and creamed leek pithivier

Gruyere beignets, fried choux pastry filled with gruyere and toasted sesame dipping sauce



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SUBSTANTIAL CANAPES

Chilli caramel pork soft taco with almond slaw and shredded apple

North African beef hotpot with steamed rice and chapati (GFO)

Portuguese chicken slider with peri peri, cheese and aioli

Zucchini, spelt and cumin fritters with parsley and cashew salad (V)

Individual charcuterie cone with cheese, charcuterie meat, crackers and assorted fruit (GFO)

DESSERT CANAPES

Petite crème brulee tarts

Chocolate mousse with hazelnut praline (GF)

Tarte au citron bites with torched meringue

Petite mont blanc, with clotted pistachio cream (GFO)

Chocolate and peanut butter brownie bites

GRAZING TABLE OPTION

(UPON GUEST ARRIVAL)

Selection of local and imported cheeses. Including triple cream brie, aged cheddar and truffled goat's cheese. Cured meats would include prosciutto, salami, duck rillettes.

Condiments are cornichons, fruit paste, marinated olives, pickled vegetables, warm baguette slices and assorted crackers, and seasonal fruits.