

DELUXE CANAPÉ MENU

DELUXE CANAPÉS

Please choose 6 items

- Chilled and shelled king prawns with yuzu aioli (GF)
- Sydney rock oysters with cucumber mignonette (GF)
- Black Angus beef carpaccio with capers & horseradish crisp (GF)
- Wagyu empanadas (DF)
- Seared scallops with chorizo & chimichurri (SF)
- Korean crisp chicken with ginger soy cucumber
- Tuna crudo spoons with yuzu & sesame (GF,DF,SF)
- Salt & pepper prawns (DF,SF)
- Peppered lamb loin with pepperonata & salsa verde
- Halloumi bruschetta with heirloom tomatoes (V)
- Spinach & mozzarella risotto balls (V)
- Heirloom tomato & whipped ricotta tartlets (GF, V)

SUBSTANTIAL ITEMS

Please choose 3 items

- Braised beef cheek ragout with mash (GF)
- Handmade grass-fed beef pie with chilli tomato relish
- Grilled salmon with burnt butter, broccolini & lime (GF,SF)
- Crab penne with tomato, chilli & garlic (SF)
- Seared duck breast with beetroot purée & orange jus (GF)

DESSERT

Please choose 2 items

- Mont Blanc tarts (N,V)
- Lemon meringue tarts (V)
- Mango and coconut tarts (V)
- Apple tatin (N,V)
- Hazelnut Paris brest choux (N,V)
- Blackcurrant cassis cheesecake (V)
- Vegan chocolate raspberry (DF,VE)

Dietary & Allergen Information:

Vegetarian (V) | Vegan (VE) | Gluten Free (GF) | Dairy Free (DF) | Contains Nuts (N) | Seafood (SF)

Requests for dietary substitutions and modifications of menus will be politely declined, as our kitchen is not allergen free. We cannot guarantee that certain products or ingredients will not be in our food, and we explicitly accept no liability in this regard.

*Indicative menu only. Menu may be subject to minor changes.