

# SAPPHIRE CANAPÉ MENU

#### **GOLD CANAPES**

Please choose 6 items

Huon Valley smoked salmon tartlets (D,SF,G)

Salt & pepper baby squid with wasabi mayo & lime (SF,G)

Gourmet beef ragout pies with red wine jus (D,N,G)

Crispy chicken brioche sliders with onion chilli jam & aged cheddar (D,G)

Korean BBQ chicken drumettes with sesame (D,N,G,A)

Poached chicken, chives & pinenuts tartlet (D,N,G)

Vietnamese rice paper rolls & sweet chilli sauce (V)

Thai beef salad on cucumber slices (GF)

Cranberry & pomegranate bruschetta (G,VE)

Delhi street chaat - smashed samosa, tamarind chutney & chickpea salsa (D,G,V)

Crispy Tokyo tofu with cashews & shichimi powder (V)

Mushroom arancini with parmesan, basil & tomato sugo (D,G,V)

Spinach & feta cheese spanakopita pockets (D,G,V)

Szechuan pork dumpling spoons with black vinegar & red chilli (D,G)

## PLATINUM CANAPES

Please choose 1 item

Seared scallops in half-shell, topped with minted peas, shallots & furikake (D,SF)

Seared duck breast with roasted beetroot puree, target beets & orange jus (A)

Salt & pepper prawns with tamari soy, lime & shichimi (SF,G)

Wagyu sliders with gruyere cheese & pickled red onions (D,G)

Smoked kingfish on betel leaf with blood orange & Fiji coconut (SF)

Tuna crudo spoons with yuzu pearls, ginger & sesame (SF)

Crumbed fish fillet soft tacos with sour cream & red cabbage slaw (D,SF,G)

### SUBSTANTIAL ITEMS

Please choose 2 items

Braised beef cheek ragout with mash & caramelised shallots (D,G,A)

Grilled salmon steak in burnt butter sauce with broccolini, tomato & lime (D,SF)

Crab meat orecchiette with tomato & garlic (D,SF,G)

Poached chicken on white miso salad with toasted sesame seeds (D,N)

Beetroot ricotta ravioli with basil pesto, rocket & pine nuts (D,G,V)

Awadhi chicken biriyani with minted yoghurt (D,N)

#### 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.