

Canapé Selection



CANAPÉ

lime and palm sugar cured king fish, sesame and miso gel
buckwheat blini, cured salmon and smoked crème fraiche
prawn cocktail filo tartlets
smoked duck and fresh pasta roulade
vietnamese spring rolls, mint, coriander and chili
bruschetta of marinated tomato grilled zucchini, mozzarella and pesto
aged gouda sable and lime salt
warm cheddar gougeres
spiced prawn tempura with fresh coriander aioli
crunchy fried brie with cranberry compote
chicken tikka with raita and cumin
barbeque beef slider and pickled carrot julienne
char sui and sesame glazed duck wings
warm crab and leek tartlets

DINATOIRE

crab and coriander filo tartlets
beetroot macaroon, hot smoked salmon, lemon confit and mascarpone
mini porcini crème brulee toasted brioche soldiers
red pepper profiteroles, fresh made ricotta and parma ham
carrot panacotta and pickled oyster mushrooms
spiced babaganoush, sumac and smoked lamb loin
selection of dim sum (served in bamboo basket)
weiner schnitzel, fresh lemon and mild anchovy aioli
malaysian chicken satay and mint chili sesame dipping sauce
oxtail and truffled cream potato mini cottage pies
petit lamb moussaka, grilled eggplant and cinnamon

canapé \$3.75 per piece, dinatoire \$6.50 per piece, served or buffet

minimum numbers required . sample menu, subject to change . please advise if there are any dietary requirements

Wainui

BANQUETS

