

Canapé Selection

CANAPÉ

selection of handmade dim sum and shaomi served in bamboo baskets
lime and palm sugar cured king fish, sesame and miso gel [GF, DF]
buckwheat blini, cured salmon and smoked crème fraiche
prawn cocktail filo tartlets [DF]
smoked duck and fresh pasta roulade [DF]
vietnamese spring rolls, mint, coriander and chili [GF, DF]
bruschetta of marinated tomato grilled zucchini, mozzarella and pesto [DF]
aged gouda sable and lime salt
warm cheddar gougeres
spiced prawn tempura with fresh coriander aioli [DF]
crunchy fried brie with cranberry compote
chicken tikka with raita and cumin [GF]
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 [DF]
beetroot macaroon, hot smoked salmon, lemon confit and mascarpone [GF]
mini porcini crème brulee toasted brioche soldiers
red pepper profiteroles, fresh made ricotta and parma ham
carrot panacotta and pickled oyster mushrooms [GF]
spiced babaganoush, sumac and smoked lamb loin [GF, DF]
weiner schnitzel, fresh lemon and mild anchovy aioli
malaysian chicken satay and mint chili sesame dipping sauce [DF]
oxtail and truffled cream potato mini cottage pies [GF]
petit lamb moussaka, grilled eggplant and cinnamon [GF]

canapé \$3.90 per piece, dinatoire \$6.90 per piece, served or buffet

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

