



## CANAPÉS & PLATTER MENU

### Roaming canapés package (minimum 25 pax):

6 choices of canapés (three cold & three hot)

1 hour - \$48 per person

2 hours - \$80 per person

3 hours - \$105 per person

### COLD CANAPÉS

Poached chicken tostada with chilli crunch and avocado

Mushroom parfait with whipped feta crostini

Chicken and truffle terrine with pickled shallot and aioli

Bocconcini, tomato and olive skewer with basil pesto

Spanish omelette with red peppers and Manchego cheese

Kingfish ceviche with charred corn and crispy tortilla

Goat's cheese tartelette with pickled beetroot and dill

Wagyu bresaola with radish cream and fried semolina

Cold smoked salmon mousse with buckwheat pancake and tobiko

All dietary requirements must be advised at the time of booking,  
our team will confirm the available options and pricing accordingly.



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## HOT CANAPÉS

Tempura prawns with ponzu dipping sauce  
Beef empanada with chimichurri  
Sweetcorn fritters with romesco sauce  
Mac and cheese croquettes with bacon jam  
Tomato and mozzarella arancini with aioli  
Lamb kofta with tzatziki and sumac  
Grilled chicken skewers with peanut satay  
Vegetable spring rolls with sweet chilli sauce

## SUBSTANTIAL

Additional \$10 per person, per selection

Pulled pork slider with slaw and barbecue sauce  
Mini beef cheeseburger with pickles and special sauce  
Tempura flathead with fries, lemon and aioli  
Salt and pepper squid with slaw and nam jim dressing  
Ricotta gnudi with spinach purée, Parmesan and brown butter

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## PLATTERS

Platters serve approximately 10 guests

### Grazing Platter – \$200

Cured meats and charcuterie, marinated and grilled vegetables, olives, pickles, and toasted breads

### Antipasti and Dips Platter – \$160

Grilled and pickled vegetables, roasted peppers, hummus and tzatziki dips, sourdough, pita bread, and corn chips

### Hot Savoury Platter – \$180

Tomato and mozzarella arancini, Southern-fried chicken wings, mini beef pies, tempura prawns, spring rolls, chickpea falafel, and a selection of dipping sauces

### Cheese Platter – \$200

Triple cream Brie, aged Cheddar, wax-bound blue, dried fruits, smoked almonds, quince paste, and a selection of lavosh and crackers

### Oyster Platter – \$150

30 Tasmanian oysters served with mignonette, wasabi vinaigrette, Bloody Mary dressing, and lemon wedges

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