



Cold Canapés \$3.00 Per Piece

'Duck Tart'

Duckling Floss, Creamy Orange Curd, Shortcrust Pastry Tart

'Beef & Melon'

Rare Roast Beef, Honeydew and Cucumber Salsa on Mini Bruschetta

'Smoked Salmon'

Smoked Salmon, Yoghurt Jelly, Lime Cream and Yarra Valley Salmon Roe

'Chicken & Apple'

Shredded Confit Chicken, Apple and Chestnuts rolled in Rice Paper

'Tomato & Mozzarella'

Tomato and Mozzarella with Basil Cream on Crouté

'Rillettes de Saumon'

Rillettes of Atlantic Salmon with Chives and Crisp Bread

'Scone & Cream'

Sticky Red Wine Glazed Lamb Shank, Baked Scone and English Mustard Cream

'Parmesan & Roquette'

Parmesan Shortbread, Roquette Pesto, Persian Fetta and Chargrilled Capsicum Strips

Hot Canapés \$3.20 Per Piece

'Olive & Onion'

Caramelised Onion, Olive and Sundried Tomato Palmier

'Falafel & Tzatziki'

Fried Zucchini and Chickpea Falafel with Tzatziki

'Queensland Scallops'

Spiced Queensland Scallops with Rhubarb and Watermelon Salsa

'Chicken Tortellino'

Chicken, Bacon and Herb Tortellino with Green Peppercorn Sauce

'Oyster'

South Coast Oyster Beignet, Creamed Leek and Trout Roe

'Mini Quiche'

Blue Cheese, Cumquat and Spinach Quiche

'Shooter'

Green Pea and Cauliflower Shooter with Mint Cream

'Turnovers'

Cheddar, Pinenuts and Candied Orange Turnovers



Petit Fours \$3.00 Per Piece

'Chocolate & Hazelnut'

Chocolate and Hazelnut Gateaux with Bitter Chocolate Ganache

'Raspberry & Bubbles'

Raspberry Compote with Sparkling Rosé and Raspberry Jelly

'Black Forest'

Chocolate and Sour Cherry Smoothie with Kirsch Cream

'Cheesecake Citron'

Chilled Lime Cheesecake