

GROUP DINING MENU

Canapé Menu is available for groups of 25 and above.

1 Hour Canapé \$58pp

6 items to choose from Cold and Hot items only

2 Hour Canapé \$79pp

8 items to choose from Cold and Hot items only

3 Hour Canapé \$95pp

10 item including any 2 Substantials

All platters and live stations are at an additional cost.

Please speak with our team for more details.

COLD CANAPÉS

Baked pumpkin and goat cheese tart (V)

Fontina and mushroom tart (V)

Marinated vegetable tart with hummus (V)

Chicken rice paper roll

Vegetarian rice paper roll (V)

Prosciutto wrapped basil and bocconcini (GF)

Thai beef skewer (GF)

Beetroot and tequila cured king fish ginger cream (GF)

Crab, corn and avocado

Prawn sundried tomato on spanish tortilla (GF)

HOT CANAPÉS

Arancini beetroot feta, saffron aioli (V)

Mushroom mozzarella arancini, aioli (GF)

Shitake and leek spring roll, soy fusion dipper sauce (V)

Roasted duck cigar, lime and coriander sauce

Salted cod croquettes, tartar sauce

Butter chicken samosa with cumin raita

Char sui pulled pork puff chilli plum sauce

Tempura prawn, soy ginger

Lamb kibi, hummus

Chilli beef empanadas

Cumin chicken empanada

DESSERT CANAPÉS

Chocolate caramel cream cups (GF)

Blondie pops

Strawberry mascarpone tart (GF)

SUBSTANTIAL CANAPÉS

Lobster in brioche rolls (Cold)

Soba noodle, wakame seared tuna (Cold)

Chilled chicken Vietnamese salad (Cold) (GF)

Mushroom and tofu chow mien (V)

Battered whiting with shoe string

Spanish baby chorizo with tomato mustard chutney

Lamb kofta in pita pocket

Braised beef pillow

Pulled pork, pineapple in charcoal slider

Peppered squid & shoestring fries, yuzu aioli

PLATTERS

Antipasti platter (V) \$145

Marinated grilled vegetable, olive, feta 3 types of dips and grilled bread

Charcuterie platter \$145

4 types of cured meat prosciutto, picante, chorizo, wild boar salami, Bosquito, olive

Cheese platter \$145

3 cheese triple cream brie, Willow Grove aged cheddar, cow's milk blue, goat feta

Sushi platter \$240

60pcs assorted sushi, soy sauce, wasabi

Oyster platter \$180

3 Doz Pacific oysters, lemon, mignonette dressing