



# CATERING / CANAPES MENU

## Cold Options

Balsamic glazed tomatoes, on goats curd, savoury tartlets.	\$45	20pc (v)
Chicken liver pate, watercress crackers, balsamic honey dew	\$40	30pc
Salmon and Neufchatel cream cheese, served with salmon roe	\$55	20pc (gf)
Freshly shucked oysters, assorted toppings, refer to daily specials	\$70	24pc (gf)
Assorted mini bruschetta	\$45	20pc (gfo, vo)
<ul style="list-style-type: none"><li>• Tomato, basil, bocconcini</li><li>• Avocado, wild mushrooms, goats chèvre</li><li>• Prosciutto parma, garlic cream, parmigiano cheese</li></ul>		

## Hot Options

Triple cooked chips	\$20	Platter (v,gf)
Salt Cod & potato croquettes, aioli.	\$55	30pc
Arancini balls	\$50	20pc (v)
<ul style="list-style-type: none"><li>• Saffron Pumpkin</li><li>• Wild mushroom</li><li>• Rocket pesto</li></ul>		

## Main

Pork belly, asian slaw, apple puree	\$70	20pc (gf)
Rump, celeriac, mayo	\$75	20pc (gf)
Seared tuna, crusted in sesame, Dill, oyster mayo.	\$75	20pc (gf)

## Sweets.

Limoncello sorbet, candied lemon zest	\$35	20pc (v,gf)
Crumbed cheese, sweet onion jam with goji berries.	\$55	20pc (v)
Glazed strawberries, strawberry chantilly cream, meringue	\$45	20pc (v, gf)
Mini creme catalane	\$40	20pc (v)
Salted chocolate mousse, vanilla mascarpone	\$50	20pc (v)