

Hunter Canape Menu

canapé menu one \$75.00 per person inc GST menu duration approximately 3 hours

Canapé

melted salmon and caper tart with crème fraiche and chives

peppered duck pate on toasted brioche with cranberry and baby cress

gado gado rice paper roll with peanut satay sauce

sautéed wild mushroom and fresh herbed ricotta in a crisp cone lime

marinated tuna logs with wasabi mayonnaise and shizu cress

porcini mushroom arancini ball with basil aioli

grilled half shelled scallop with crisp thai salad

chilli and rosemary marinated lamb skewers

chunky beef and mushroom pie with minted mushy peas

pulled pork slider with shaved fennel and apple slaw

Sweet Canapé

frangipane tartlet with vanilla poached pear petite piquant chocolate brownie

Menu canapé menu two \$95.00 per person inc GST menu duration approximately 4 hours

Canapé

corn and leek fritter with smoked tasmanian salmon, avocado, lime and coriander salsa

rare roast beef on toasted garlic crouton, watercress and wasabi mayonnaise

tart of spicy avocado, red onion marmalade and crème fraiche

caprese skewer with cherry bocconcini, baby roma tomatoes and pesto drizzle

thai prawn and shredded coconut salad wrapped in a betal leaf

warm chicken and leek pie with flaky pastry

tempura vegetable skewers with ponzu dipping sauce

grilled cumin and paprika rubbed pork fillet skewer Served in small bowl or noodle box wok

seared garlic beef with braised asian greens and chinese fried rice

roast duck salad with shitake mushrooms, crisp asparagus, tatsoi leaves and ponzu dressing

Sweet Canapé

mini pavlova with fresh cream and summer berries chocolate dipped mini gelato cones

All charters will attract a chef charge of \$300 that are up to a 4 hours in charter duration.