

SILVER CANPAE MENU

\$79 per person 6 Standard Canape + 2 Substantials + 1 Dessert

Standard select 6 standard canapes

HOT

Sumac spiced lamb kofta & mint yoghurt (gf)

Straccino Quesadilla, Eggplant & Truffle (v.gf)

Sear Scallops, caramelised tamari & wakame (gf)

Ranger ValleynSeared Beef & Provincial Herbs (gf)

Aged Reggiano & Spinach Arancini (v)

BBQ Chicken Skewers, citrus & galangal

Chickpea Zucchini Bites & mild harissa (v.gf)

Parmesan polenta dimes & tomato relish (v.gf)

COLD

Sydney Rock Oysters & Champagne Vinaigrette (gf)

Yellowfin Tuna Carpaccio & Citrus Yuzu dressing (gf)

San Marzano Tomato Salad, Goats Feta & Young basil (v.gf)

Fresh Caught QLD Tiger Prawns & Seafood Sauce (gf)

Rice paper rolls & Peanut dressing (v.gf)

SUBSTANTIALS Select 2 Substantial Canapes

Ora King Salmon Poke & vietnamese Quinoa Salad (gf)

Smokey Pulled Pork Slider & Summer Slaw

Caramalised Leek Frittata, Pesto & Greens (gf)

DESSERTS

Belgium Choc Hazelnut Squares & White Choc Ganache

Deconstructed Lemon tart, buckwheat & Lavender Dust (gf)

Mini Pavlova, summer fruits & Berry fluid gel (gf)

Mini Seasonal Fruit Skewers (gf)

GOLD CANAPE MENU

\$105 per person 8 Standard Canape + 2 Substantials + 1 Dessert + Cheeses

Standard select 8 standard canapes

HOT

Sumac spiced lamb kofta & mint yoghurt (gf)

Straccino Quesadilla, Eggplant & Truffle (v.gf)

Sear Scallops, caramelised tamari & wakame (gf)

Ranger Valley Seared Beef & Provincial Herbs (gf)

Aged Reggiano & Spinach Arancini (v)

BBQ Chicken Skewers, citrus & galangal Chickpea Zucchini Bites & mild harissa (v.gf)

Parmesan polenta dimes & tomato relish (v.gf)

Hoisin Duck, Cucumber & Spring Onion

COLD

Sydney Rock Oysters & Champagne Vinaigrette (gf)

Yellowfin Tuna Carpaccio & Citrus Yuzu dressing (gf)

San Marzano Tomato Salad, Goats Feta & Young basil (v.gf)

Fresh Caught QLD Tiger Prawns & Seafood Sauce (gf)

Rice paper rolls & Peanut dressing (v.gf)

Summer Sushi Selection (v.gf.seafood)

SUBSTANTIALS Select 2 Substantial Canapes

Ora King Salmon Poke & vietnamese Quinoa Salad (gf)

Smokey Pulled Pork Slider & Summer Slaw

Caramelised Leek Frittata, Pesto & Greens (gf)

8 Hour Free Range Suffolk Lamb, Salsa Verde & mixed grains (gf)

CHEESES Artisan

Cheese Selection, Lavosh & Quince Paste La Luna Holy Goat Montgomerys Cloth Bound Cheddar Bleu Des Basque

DESSERTS

Belgium Choc Hazelnut Squares & White Choc Ganache Deconstructed Lemon tart, buckwheat & Lavender Dust (gf)

Mini Pavlova, summer fruits & Berry fluid gel (gf)

Mini Seasonal Frui Skewers (gf)

Passionfruit Cheesecake Bites & Chantilly Cream