

Substantial Canapé Menu

New Years Eve

Canapé

- Freshly shucked oysters served natural with lemon juice and sea salt.
- Caprese skewer with cherry bocconcini, baby roma tomatoes and pesto drizzle.
- Rare roast beef and yorkshire pudding, horseradish cream and chives.
- Fijian kokoda cured fish with lime juice, coconut cream, eschallots, chilli and coriander.
- Roasted tomato arancini filled with mozzarella with garlic aioli.
- Poached scallop salad with jalapeño spiced salsa fresca on a crisp wonton.
- Warm potato cake with sautéed forest mushroom and crème fraîche and chives.
- Greek pulled lamb sliders with garlic tzatziki and butter lettuce.
- Warm chicken and leek pie with flaky pastry.
- Argentinian churrasco beef fillet skewer with red pepper chimichurri sauce.
- Beer battered flathead goujons with tartare sauce.

Substantial Canapé (served in small bowls with forks)

- Thai prawn salad with rice noodles, fresh mint, coriander and chilli lime dressing.
- Duck confit with wild mushrooms, garlic mash and spring asparagus.
- Sri Lankan eggplant and potato curry with fragrant rice and fresh coconut sambal.

Dessert Canapé

- Eton mess in a shot glass with fresh raspberries and fresh whipped cream.
- Steamed cinnamon and date pudding with cointreau chocolate sauce.
- Fresh fruit brochettes.

Chesse

- Selection of Australian cheese, dried fruits and assorted crackers.

Supper (served on a side buffet)

- Guinness and honey baked ham with condiments and bread rolls.

Please Note: A minimum number of 10 guests applied for these menus
A public holiday chef charge will apply