



## *Substantial Canapé Menu*

### New Years Eve 2026

#### *Canapé*

fresh pacific oysters with shallot and citrus dressing (ve, gf)  
ocean cooked king prawns cracked pepper and lemon (gf)

kingfish ceviche served on edible spoon (gf)  
corn and zucchini fritter with avocado, tomato and eschalot salsa (ve, gf)  
peking duck pancake with spring onion, cucumber and hoisin

torched salmon fillet on pan fried rice cake with wasabi mayonnaise and sweet soy (gf)  
thai chicken globe with miso butter and crisp shallots (gf)  
polenta and truffle chips with shaved parmesan and chives (v, gf)

porcini mushroom risotto balls with basil aioli (v, gf)  
greek pulled lamb slider with garlic tatziki and butter lettuce

#### *Served in a small bowl or noodle box*

butter chicken curry with steamed basmati rice and crisp shallots (gf)  
mini poke bowls with salmon or tuna, pickled carrot, crisp raddish and edamame (gf, v-option)  
sri lankan eggplant and potato curry with fragrant rice and fresh coconut sambal (ve, gf)

#### *Sweet Canapé*

mini pavlova with fresh cream and summer berries (v, gf)  
chocolate brownie bites (ve, gf)  
fresh fruit brochettes (ve, gf)

#### *Ham Buffet*

whole guinness and honey baked ham with condiments and boutique bread rolls

#### *Cheese Platter*

selection of three cheeses, fresh and dried fruits, quince paste and assorted crackers  
[including gf options]

gf – gluten free, v – vegetarian, ve - vegan