



FINGER FOOD

CANAPÉS

- Moroccan spiced pumpkin and goats cheese tartlets *(V)*
- Tuna ceviche with avocado and cucumber salsa on wonton crisp
- Char sui duck, spring onion, chilli and coriander on sesame crisp
- Duck pancake with hoisin sauce, cucumber, capsicum and chives *(DF)*
- Crispy polenta cake, cauliflower puree and truffled pecorino *(GF, V)*
- Crispy potato fondant with seared pepper rolled beef
 - Coconut crumbed prawns with wasabi aioli
- Assorted nori roll with soy sauce, pickled ginger and wasabi *(GF, DF)*
- Assorted rice paper rolls with Asian dipping sauce
- Charcoal bun with salmon chervil rillette and a lemon caper creme fraiche
 - Smoked salmon blini
- Gourmet sausage rolls with tomato relish
- Traditional arancini of mushroom and white wine *(GF, V)*

SWEET

- Citrus curd tarts
- Red velvet, berries and cream cheese frosting
- Spiced ginger and fig baby cake
- Dark chocolate ganache tarts with candied pearls
- Pistachio and marshmallow rocky road
- Chocolate mini tea cakes

HANDHELD

- Roasted pork bun with Szechuan caramel and cucumber
- King brown grilled, mushroom bao bun with hoisin and hot slaw
- Poached lobster and prawn brioche with zesty aioli and herbs
- Chargrilled Chimichurri marinated beef skewers
- Fior di latte, tomato and basil mini slider
- Wild mushroom ragout tartlet with confit duck and fried sage
- Soft taco with spiced slaw and your choice of chicken fajita or beef brisket

MEALS

- Marinated sticky pork belly with rice, naan bread and pickle
- Slow cooked beef brisket with cauliflower puree, roasted cauliflower and a rich beef jus *(GF)*
- Potato gnocchi tossed in a slow cooked tomato basil ragout and buffalo mozzarella *(V)*
- Thai spiced chicken with snake beans, bean shoots, roasted peanuts and fresh lime and herbs

POTTED DESSERTS

- Meringue layered with a passionfruit and mango gel, whipped cream and edible flowers *(GF)*
- Traditional cheesecake biscuit layered with vanilla cheesecake cream and a tangy berry compote
- Spiced apple, caramel, whipped cream and crushed Biscoff with salted caramel pearls
- Rich dark chocolate mousse layered with Malteser crumble and chocolate shards
- Rich vegan chocolate with a berry compote, coconut mousse and freeze dried raspberries *(GF, VG)*