

## *Canapé Menu*

If you have any special requests or dietary requirements, please don't hesitate to contact us and we will endeavour to cater to your needs.

### *Standard Selection - \$35pp*

- sage **tomato tarte tatin**
- chilled **tomato soup** w/ basil & chive oil
- roast pumpkin & goats cheese **frittata**
- crisp **fish cakes** w/ sweet chilli dressing
- cured **tasmanian salmon blini** w/ sour cream & dill
- **beef carpaccio** w/ macadamia nuts & coriander pesto

### *Premium Selection - \$55pp*

- sage **tomato tarte tatin**
- saffron & mozzarella **arancini**
- crisp **fish cakes** w/ sweet chilli dressing
- cured **tasmanian salmon blini** w/ sour cream & dill
- pan seared **scallops** w/ mint & pea puree
- **beef carpaccio** w/ macadamia nuts & coriander pesto
- **bbq duck** crêpe w/ hoi sun sauce
- mini belgian **chocolate tarts**

### *Deluxe Selection - \$80pp*

- sage **tomato tarte tatin**
- saffron & mozzarella **arancini**
- shitake & leek **spring rolls**
- pacific **oysters**
- cured **tasmanian salmon blini** w/ sour cream & dill
- pan seared **scallops** w/ mint & pea puree
- **prawn** rice paper rolls
- **beef carpaccio** w/ macadamia nuts & coriander pesto
- **bbq duck** crêpe w/ hoi sun sauce
- seared **lamb fillets** on crisp polenta w/ mustered creamed leeks
- mini belgian **chocolate tarts**
- crisp **meringues** w/ chantilly cream & summer berries

*“There are two things that are more difficult than making an after-dinner speech: climbing a wall which is leaning toward you and kissing a girl who is leaning away from you.” - Winston Churchill*