

CANAPÉS - TO START THE NIGHT

Poultry

- » Greek Marinated Chicken Skewers with Raita (GF)
- » Gourmet Chicken Skewers with Satay Sauce (GF)
- » Polenta Crumbed Chicken Goujons with Garlic and Parsley Aioli
- » Mini Roast Chicken Pies
- » Mini Chicken Burgers with Aioli
- » Confit Duck and Puy Lentil with Watercress Yoghurt served in a Pastry Cup
- » Smoked Pigeon Roulade with Blood Plum Chutney (GF)
- » Pandan Chicken Drumettes with Coconut Dipping Sauce (GF)
- » Foie Gras Pate with Blackberry Compote
- » Roulade of Quail with Juniper infused Wild Berry Glaze (GF)
- » Chicken San Chow Bow (GF)
- » Grilled Paprika Chicken Tenderloins with Saffron Yoghurt (GF)

Beef

- » Mini Chunky Beef Pies
- » Marinated Wagyu Beef Skewers with Spiced Tomato Relish or Satay Sauce (GF)
- » Braised Beef with Horseradish Mash served En Croute
- » Mini Wagyu Beef Burgers with Cheese, Mescaline and Tomato Relish
- » Baby Fillet Mignon with Game Pate (GF)
- » Milk Fed Bobby Veal Cutlets with Dijon Velouté
- » Mini Veal Cutlets with Masala Dipping Sauce (GF)
- » Braised Beef Rib Meat wrapped in Puff Pastry with Creamed Mushroom Sauce
- » Savoury Mince Tarts with Minted Pea Puree

Pork

- » Mini Pork Belly Lollipops with Char Siu Sauce (GF)
- » Baby Apples Stuffed with Pork Belly (GF)
- » Italian Meatballs with Tomato Sugo (GF)
- » Mini Caesar Cups served in a Lettuce Leaf (GF)
- » Prosciutto wrapped Asparagus with Lemon Aioli (GF)
- » Prunes wrapped in Prosciutto (GF)
- » Braised Ham Hock Meat with Caramelized Apple
- » Grilled Baby French Pears wrapped in Pancetta with Hollandaise Sauce (GF)
- » Roast Pork and Green Olive Bruschetta
- » Salami Cones filled with Harissa Cream (GF)
- » Baby Squid Stuffed with Fragrant Pork Mince and Peanut Sauce (GF)

Lamb

- » Braised Lamb in Tagine Sauce served in a Canapé Cup
- » Lamb Koftas with Cumin and Mint Yoghurt (GF)
- » Rosemary and Garlic Marinated Lamb Skewers with Cumin Yoghurt (GF)
- » Mini Lamb and Rosemary Pies
- » Mediterranean Lamb in a Witlof Leaf (GF)
- » Seared Lamb with Eggplant Caviar Puree
- » Rare Seared Lamb Loin with Anchovy and Coriander Butter (GF)
- » Braised Lamb Shank Meat with Crushed Black Olives and Parsley (GF)

Seafood

- » Pan Seared Hervey Bay Scallops on a Cucumber Round with Coriander and Mild Chili Glaze (GF)
- » Fresh Mooloolaba Prawns with Mango and Mint Dipping Sauce or Cocktail Sauce (GF)
- » Hot Smoked Salmon, Cucumber and Fresh Chili in Savoury Cups
- » Chili and Lime Marinated Prawns (GF)
- » Rare Seared Yellow Fin Tuna with Champagne Jelly (GF)
- » Smoked Ocean Trout Tart with Salmon Pearls
- » Smoked Salmon Gravlax on Rye Bread
- » Smoked Salmon Mouse served in a Savoury Cone
- » NZ Green Lip Mussels with Pawpaw and Coriander Salsa (GF)
- » Fresh Tasmanian Oysters served with Wakame and a Sesame Soy Glaze (GF)
- » Scallops with Wakame and Soy Sesame Glaze (GF)
- » Smoked Salmon Blini with Dill Sour Cream and Salmon Roe
- » Marinated Fillet of Sardine with Confit Garlic Spread and Tomato Relish (GF)
- » Marinated Octopus with Lemon and Green Olive Tapenade (GF)
- » Baby Squid Stuffed with Fragrant Pork Mince and Peanut Sauce (GF)
- » Crab Cakes with Sweet Corn Sour Cream and Lemongrass Dust
- » Salt and Pepper Oyster Fritters with Shaved Fennel and Pickled Cucumber
- » Scallop Tartar with Caviar, Flying Fish Roe and Crispy Basil and Finger Limes (GF)

Vegetarian

- » Mini Zucchini and Haloumi Fritters with Herb Aioli
- » Mediterranean Vegetables with Herb Cream Cheese served in a Savoury Cone
- » Cajun Spiced Baby Corn with Herb Butter (GF)
- » Assorted Vegetarian Mini Quiches
- » Mediterranean Vegetable Frittata with Basil Pesto (GF)
- » Steamed Vegetable Gyoza with Dipping Sauce
- » Mini Haloumi and Cherry Tomato Forks with Zesty Pesto (GF)
- » Goats Cheese with Pistachio Crumb and Fairy Floss (GF)
- » Vietnamese Rice Paper Rolls with Dipping Sauce (available after 12pm) (GF)
- » Fresh Tomato Caprese served on Mini Toast with Mozzarella and Basil
- » Blue Cheese Tarts with Caramelized Onion
- » Trio of Pickled Radish with Jap Mayo and Sesame Salt (GF)
- » Eggplant Caviar with Harissa Spiced Yoghurt (GF)
- » Crumbed Quail Eggs with Paprika Salt
- » Green Paw Paw Salad with Chili, Lime and Peanuts (GF)
- » Mini Caprese Salad with Extra Virgin Olive Oil (GF)

CANAPÉS - TO FINISH THE NIGHT

(Something More Substantial)

- » Lamb Cutlet with Mash and Tomato Basil Salsa served in a Bamboo Boat (GF)
- » Italian Meatballs with Tomato Sugo served on Mash Potato (GF)
- » Lamb Tagine with Cous Cous served in a Noodle Box
- » Braised Beef Cheek with Swiss Brown Mushrooms on Confit Garlic Mash (GF)
- » BBQ Pork Belly Ribs with Sticky Siu Sauce and Rice (GF)
- » BBQ Chicken Drumsticks with Garlic, Rosemary and Lemon (GF)
- » Wagyu Beef Stew with Mash or Rice (GF)
- » Honey Glazed Ham with Bread Rolls and assorted Mustards
- » Large Lamb Kofta Skewers with Raita (GF)
- » Italian Spiced Meatballs with Tomato Sugo and Shaved Parmesan (GF)
- » Sherry and Thyme Braised Spanish Onion and Brie Tarts with Crème Fraiche
- » Pork and Apple Meatballs with Chilli Glaze (GF)
- » Lamb Cutlets with Fresh Tomato and Basil Salsa (GF)
- » Steak Roulade with Kalamata Olive Tapenade (GF)
- » Chicken Skewers with Orange scented Cous Cous Salad and Raita
- » Savoury Mince Tart Topped with Sweet Potato Mash
- » Corn and Zucchini Fritter with Crème Fraiche
- » Marinated Thai Beef Salad with Red Capsicum, Cucumber, Bean Shoots, Spanish Onions and Glass Noodles (GF)
- » Thai Scented Red or Green Chicken Curry with mixed Asian Greens and Cardamom scented Rice (GF)
- » Wild Mixed Mushroom and Meredith Farm Goats Curd Risotto (GF)
- » Flaked House Smoked Salmon with Pickled Cucumber, Carrot, Snow Peas and Watercress Salad (GF)
- » Lemongrass and Mirin Marinated Chicken and Hokkien Noodles
- » Slow Braised Hoi Sin Pork, Vermicilli Noodles and Asian Vegetables (GF)
- » Italian Meatballs in fresh Tomato and Basil Sugo, Orecetti Pasta and shaved Pecorino
- » Tahitian Fish with Spanish Onion, mixed Capsicum and Coconut Dressing (GF)
- » Lamb Kofta, Chickpeas and Cous Cous Orange scented Salad with Cucumber Raita