



## canapès

mini lamb burger shooting sprouts sticky beetroot  
thomas keller's' salmon tartare cornet red onion crème fraiche  
seared scallop truffled creme sauce pipette (gf)  
tempura tarikihi confit sweet potato served in a cone (gf)  
hot braised mushroom tartlet fresh salsa verde (v)  
petite fillet mignon (beef fillet) wrapped in pancetta green basil mayo (gf)  
sumac seared lamb fillet parmesan polenta round (gf)  
balsamic onion soft herb and goats cheese mini tart (v)  
lamb harissa & almond mini sausage roll  
sashimi tuna ceviche light soy sesame & lemon on baby lettuce cup (gf)  
tiger prawn silky carrot sauce spooned (gf)  
skewered chicken schnitzel lime mayonnaise  
hot smoked salmon & apple rice paper lime & dill (gf)  
peking duck shitake mushroom hoisin rolled omelette  
roast baby potato herb whipped mascarpone (gf, v)  
cocktail size meat pie braised topside beef  
coconut chicken salad crisp wonton cups  
baked baby potato with sour cream and ocean trout caviar (gf) (v)  
saffron crepe roulade, french chevre, caramel crunch (v)  
crab and avocado tartlets with salmon pearls  
battered snapper goujons, sauce gribiche  
salmon rillete saffron skordalia toast  
moroccan lamb rack cutlets sumac yoghurt (gf) (POA)  
prosciutto wrapped melon (gf)  
zucchini & sweet potato frittata, corn relish, fried parsley (gf) (v)  
white bean puree, tahini, dried truss tomato, parmesan flan (v)  
beef fillet tartare spooned with red pepper essence  
goats cheese, roasted capiscum and cucumber cylinder

(gf) Gluten Free  
(v) Vegetarian

A minimum number of 20 guests are required to order from this menu. We purchase our food based on seasonality, some items may not be available or may be subject to price change. You will be notified of any changes prior to your event. All prices are exclusive of GST.