



Chef: Jesper Hansen

Canape 2 option - 10 canapes plus 2 mini substantials plus sweet canape

\$115 per person (min 40)

Mixed olives & trail mix on arrival G/F

10 Canapés

Prawn, chilli, finger lime, avocado & cucumber salad G/F

Chicken pistachio & raisin sausage roll with tomato relish

Lobster tail salad on grilled potato with saffron mayo & young leaves

Beef & red wine pie with tomato chutney

Crispy pork belly with watermelon, green onion & pickled ginger G/F

Gravlax – dill cured salmon, cumin flavoured bread, caramelized mustard

Chicken & lemongrass skewers with chilli & lime G/F

Onion & goats cheese pizzaladier with Pedro Ximenez glaze & micro herbs V

Indian spiced Lamb kebabs with green chutney G/F

Peking duck pancake with crisp cucumber & Hoi Sin sauce

2 x Substantial Canapés

Poached salmon with quinoa, green peas, cherry tomatoes, kale & preserved lemon

Fish and chips – crumbed flat head fillets, potato crisps, tartare sauce, fresh lemon

1 x Sweet Canapé

Chef's selection of mini tartlets & macarons (gf options will be included)