



**Chef:** Jesper Hansen

**Canape 3 option - 10 canapes plus 2 mini substantials plus 3 sweet canapes**

\$125 per person (min 40)

Mixed olives & trail mix on arrival G/F

**10 Canapés**

*Mustard roasted frenched lamb cutlets with olive pesto*

*Seared scallop with spiced avocado & mandarin oil served on the shell*

*Cooked & peeled king prawns with homemade cocktail sauce*

*Blackened salmon with coriander & mango mojo G/F*

*Grilled prosciutto & haloumi wraps with date compote G/F*

*Grain fed rump skewers with chimichurri sauce*

*Chipotle spiced corn, fried beans & sour cream pizza V*

*Toasted brioche with duck liver parfait & port wine marmalade*

*Mini damper roll with spicy crab salad*

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

**2 x Substantial Canapés**

*Chipotle spiced pulled pork with red slaw & guacamole*

*Salmon & dill pattie with remoulade & fennel slaw*

**3 x Sweet Canapés**

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