



**Chef:** Matt Bates – Sydney Elite chefs

***Canapé selection for Numbers greater than 40***

\$95.- pp: (4 Cold, 4 Warm, 2 Substantial, 1 Dessert)

\$79.- p.p (3 Cold, 2 Warm, 1 Substantial, 1 Dessert)

***Cold***

*Freshly shucked Sydney rock oyster with caramelized eschallot dressing (gf)*

*Miniature shortcrust tart with Meredith goats curd and spiced eggplant (v)*

*Raw Hiramasa kingfish with fresh pea, chilli and aioli on spoon (gf)*

*Jamon Serrano with shaved fig and organic fetta on sourdough crisp*

*Tasmanian Salmon tartare with fresh dill and citrus mayo on spoon (gf)*

*Hervey Bay Scallop ceviche with shaved fennel, ruby grapefruit and aioli on spoon (gf)*

***Warm***

*Fresh herb and buffalo mozzarella risotto balls with panko crust (v)*

*Seared Hervey Bay scallops with chorizo and sourdough crump (on spoon) (can be gf)*

*Crispy shredded duck filo cigars with spiced orange glaze*

*Blue swimmer crab and potato croquette with Sauce Gribiche*

*Grilled Queensland king prawns with citrus mayo dipping sauce (gf)*

*Wagyu beef mini pie with home-made shortcrust pastry and spiced tomato sauce*

### **Substantials**

*Crisp pork belly bites with shaved Savoy cabbage and caramelized apple (gf) (noodle box)*

*Hand-made thyme gnocchi with seared prawns, cavolo nero, dried chilli and lemon (noodle box)*

*8-hour slow-roasted Berkshire pulled pork and hot slaw slider*

*Char-grilled S.A squid with crispy chorizo, parsley, kipflers and lemon dressing (gf) (noodle box)*

*Slow-cooked Black Angus beef, wild rocket, hot mayo slider*

*Mini burger with crispy chicken, spiced cabbage and mayo*

### **Dessert Canapés**

*Miniature hand-made shortcrust tart filled with lemon curd and poached strawberries (can be gf)*

*Seasonal berry cheesecake bites with coconut crumble (on spoon) (can be gf)*

*Organic dark chocolate and passionfruit mini tart*

*Mini brownie gateau with Valrhona chocolate mousse and mascarpone (on spoon)*

*Tiramisu with vanilla mascarpone, coffee liqueur and coffee crunch (in glass)*

*Summer berries with coconut custard and vanilla bean crumble (in glass) (can be gf)*