



Canapé

Room temperature

Chicken & pawpaw, cocktail sandwich

Charred lamb fillet, spiced apricot, garlic yogurt,

crostini

Crispy prosciutto, labneh

Black tea smoked fish, crème fraiche, grain toast

Rear seared tuna, soy, mirin glaze, yuzu, nori dust

Chicken roulade, pistachio crust, mango salsa

Smoked beef tenderloin, mini onion jam crostini

Rice paper roll, local vegetable, chilli caramel sauce

Pacific Rock Oysters, Lemon & Mignonette

Crispy Prawn Tostada w/ Salsa Verde

Canapé

Hot

Smoked Marlin croquette, grilled lemon aioli

Coconut marinated prawn, with lime chili glaze

Beef fillet mignon, miso hollandaise

Rukau arancini, tamarind ketchup parmesan

Korean fried chicken, sriracha mayo, peanuts

Tomato, ricotta, basil tartlet

Crispy miso eggplant, sweet and sour sauce

Sweet and sour pork, pineapple, spring onion

Tandoori chicken, mango chutney, raita

Mini fish cake, sweet chili dip

24hrs Braised Beef Cheek Pie W/ Agria Mash & Tamarind

Ketchup

Canapé

Sweet

Sweet arancini, carrot and orange, mascarpone

Baby ricotta and passionfruit cheesecake

Sugarcane Donut, local chocolate ganache

Petite lemon meringue pie

Petite passionfruit cheesecake

Banana Terrine, peanut caramel

Cheese

Blue cheese, caramelised pear, hard bread

Aged cheddar with quince pastes and caramelised walnut

Brie, walnut, honey, crostini

Cost

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|-------------|-------------------|
| Canapés | \$ 4.20 each |
| Canapés x 5 | \$21.00 per guest |
| Canapés x 6 | \$25.20 per guest |
| Canapés x 7 | \$29.40 per guest |
| Canapés x 9 | \$37.80 per guest |

VAT NOT INCLUDED