



# CANAPES CULINARY MENU

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### COLD CANAPES

Smoked salmon dome with dill cream cheese and salmon roe on blini (nf) Gin and sage cured lamb, white pepper yam puree, black bread, parsley mayonnaise Oyster with shallot and raspberry mignonette, finger lime (gf, df, nf) Roasted eggplant panna cotta, rye pumpernickel crisp, toasted macadamia (vg) Peking duck pancakes with hoisin and scallion (df) Fiery chicken tostada with avocado, lime, and jalapeño (gf, df) Black sesame seared Ahi tuna with yuzu mayonnaise on a wonton crisp (df, nf) Vegan rice paper rolls with Nam Jim dipping sauce (vg, gf) Blini with creamy avocado, fried radish, and chive (v) Beetroot, goats' cheese, pine nut, and bronze fennel on crispbread (v) Pea and edamame tart, mint ricotta, vine blossoms (v) Golden pastry cigars with forged parfait, finger lime caviar, and crème fraîche Mushroom pâté bites with candied walnuts and red basil (v, gf)

### HOT CANAPES

Lamb souvlaki skewers with oregano and lemon labneh (gf, df, nf) Home-made pork and fennel sausage rolls with bush tomato jam (nf) BBQ pork crepe cigars with hoisin Seared scallops with paperbark truffle smoked butter and sea spray (gf, nf) Mini crab and prawn toasts with chives (gf) Mongolian beef skewers with sriracha mayonnaise and crisp shallots (gf, nf) Authentic chicken peanut satay skewers (gf) Spanner crab spring rolls with dill and yuzu mayonnaise Prawn toast on butter brioche with sesame, fish roe, and kewpie mayonnaise (nf) Goat cheese and lemon myrtle tartlets with onion jam (v, qf, nf) Feta and butternut squash crostini with lemon thyme and fig balsamic (v) Porcini mushroom and cheese arancini with parsley emulsion (v) Mac and cheese bites with truffle aioli (v) Roasted pumpkin arancini with lemon myrtle aioli (vg, gf, nf)



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#### BOWLS

Crumbed fish with "Old Bay" seasoned fries and tartare sauce (gf, nf, df) Southern fried crispy chicken and fries with jalapeno mayonnaise (nf) Singapore rice noodles, char sui pork, prawn, chilli, curry, ginger, and shallots (gf, df) Skin-on N.Z. salmon, Asian slaw, coriander, crispy eschalot, and ponzu dressing (gf, df) Creamy garlic prawns with steamed lime jasmine rice (gf, nf) Poke bowl of South Coast tuna, kale, edamame, red onion, sushi rice, roasted sesame dressing, wakame, crisp eschalot (gf, df) Korean beef stew with kimchi, jasmine rice, and pickled radish (gf, df, nf) Beef Bourguignon with Paris mash (gf) Potato gnocchi, sage infused brown butter, cherry tomatoes, roast pumpkin, shaved parmesan (v) Tomato, basil, and stracciatella orecchiette pasta (v) Soy braised tofu, rice noodles, Asian greens, crispy onions (vg, gf)

### **BIGGER BITES**

Mini creamy lobster roll (nf) Ground beef slider, American cheese, mayonnaise, pickles, and tomato sauce (nf) Cajun blackened salmon slider, avocado, arugula, and apricot glaze sauce (nf) Portuguese-style chicken slider, chili, mayonnaise, lettuce, and melted cheddar (nf) Koobideh beef kabob with minted yoghurt, sumac, and parsley (gf) Sweet potato and Manchego empanadas with adobo and lime mayonnaise (df, nf) Poached prawn roll with pickled cucumber and saffron aioli (df, nf) Haloumi skewer, dukkha, smoked pepper coulis (v, gf)

### SWEET

Caramel crème brûlée (v, gf) Chocolate ganache tart with lime cream (v) Opera slice (v) Rose & lychee macaron (v) Hedgehog slice (vg) Lemon delicious flan (v) Chocolate truffle (v, gf) Coconut and lime panna cotta (vg, gf) Banoffee cups layered with crushed biscuit, sweet banana, and rich toffee (v, nf)





