

### Seafood

Sydney rock oyster, mignonette dressing  
 Buckwheat blini, smoked salmon, horseradish cream, salmon roe  
 Salt cod fritter, saffron aioli  
 King prawn skewer, chilli jam  
 Prawn toast, lime aioli, togorashi  
 Seared scallop, cauliflower puree, chorizo  
 Kingfish crudo, torched ruby grapefruit, fennel, orange spice  
 Salt and pepper squid, green Thai dipping sauce, aioli  
 Tuna sashimi, soy, horseradish, wonton crisp  
 Wood smoked salmon, whipped lemon ricotta, charcoal cone  
 Crab cake, wasabi cream, pickled ginger, sesame  
 Salt and pepper prawns, lime aioli

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### Meat + Poultry

Quail breast saltimbocca, tomato relish  
 Vietnamese rice paper rolls, master stock chicken  
 Chicken yakitori skewers, toasted sesame, nori  
 Char siew pork spring rolls  
 Pork belly bites, hot English mustard  
 Kara-age chicken, yuzu Kewpie  
 Wagyu beef, tograshi, sesame + soy  
 Moroccan lamb skewer, minted yoghurt  
 Chicken tarragon vol au vent  
 Five spiced duck san choy bao  
 Rare roast beef, rosti, béarnaise  
 Asian beef meatball, spicy glaze, corriander  
 Pancetta croquette

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### Vegetarian

Manchego croqueta, fire-roasted corn  
 Mac n cheese croquette, chipotle mayo  
 Gougeres, aged compte bechamel, thyme  
 Halloumi fries, tzatziki  
 Beer battered McLures, spicy mayo  
 Vietnamese rice paper rolls with enoki mushrooms  
 Panko crumbed Swiss browns filled with pumpkin and sage  
 Yorkshire puds, mushroom duxelles, caramelized onion, crème fraiche  
 Asparagus tempura, yuzu mayo  
 Roasted tomato tart tatin, feta, salsa verde  
 Organic pumpkin tart, gorgonzola, spiced honey, crispy sage  
 Red pepper galette, chevre, caramelized onion, chervil

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### Sweets

Macarons – violet milk chocolate | raspberry white chocolate | lemon blueberry  
 Passionfruit | lemon torched meringue tart  
 Valrhona chocolate + salted caramel tart  
 Glazed tarte tatins, vanilla cremeux  
 Petit choux, Cointreau crème, fresh strawberry  
 Caramelized maple pecan tarts, whipped caramel ganache

**Sliders, etc.**

Falafel pita, cucumber, tomato, cos, mint yoghurt | VG  
Wagyu burger, iceberg, smoked cheddar, cornichon, Marie-Rose sauce  
Southern fried chicken slider, slaw, chipotle mayo  
Mexican crispy fish taco, slaw, pico de gallo | VG  
Sticky pork taco, street corn, Manchego  
Grilled chicken burger, cheddar, avocado, red pepper relish  
Fried Chicken Katsu sandwich, tonkatsu, Japanese pickles  
Maple glazed ham, mini baguette, aged cheddar, piccalilli  
Korean BBQ beef brisket bao, kimchi  
Peking duck bao, hoisin, spring onion, cucumber  
Schnitzel panini, aioli, cos  
Pulled pork slider, Asian slaw  
Toasted brioche, leg ham, béchamel, Gruyere  
Toasted brioche, spinach + mushroom, béchamel, cheddar | VG

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**Bowls, etc.**

Wild mushroom risotto, red wine jus, crispy shallots, Reggiano | VG  
Yellow fin tuna poke bowl, avocado, shiitake, lemongrass ponzu, sesame | VG | DF  
Green tea soba noodles, smoked ocean trout, nori, sesame Kewpie | VG  
Glass noodles, braised red chicken, bok choy, chili-sesame dressing | GF | DF  
Beer braised Wagyu beef pie  
Chicken, leek + tarragon pie  
Mac n cheese, crispy pancetta, tomato sugo  
Duck ragú, soft polenta, reggianno, gremolata  
Braised duck salad, wombok, cucumber, sprouts, carrot, nam jim dressing | GF | DF  
Prawn cocktail, Marie-Rose, avocado, cherry tomatoes, crispy iceberg | VG  
Salmon tartare, soy, ginger, sesame, shallots, avocado, crispy wontons | VG | DF  
Buffalo mozzarella + heirloom tomato salad, evoo, basil, garlic sourdough croutons | VG  
Spinach + ricotta cannelloni, roasted tomato sugo, basil, parmesan | VG  
Green chicken curry, baby corn + eggplant, coriander, steamed jasmine rice | VG  
Orecchiette pasta, slow cooked beef cheek, reggianno, parsley  
Sushi rice nasi goreng, dark greens, fried egg, sambal | GF | DF | VG  
Beer battered flathead, fat chips, aioli, lemon | VG  
Pan fried gnocchi, baby spinach, sage butter, parmesan | VG

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**Details**

This menu accompanies our canapés menu and is designed to be served to guests at a cocktail style event, minimum of 30 guests.

A private chef is required to execute this menu.

We can assist in selections to ensure that your tastes and personal style is reflected in the menu.

For a 4 hour event, we recommend a minimum of 5 canapés + 2 substantials (1 slider + 1 bowl) to ensure your guests don't leave hungry.

All dietary requirements must be provided prior to event.