



Cold Canape Menu

\$3 per head

- Toasted Brioche with Goats Cheese, Fresh Fig & Onion Jam
- Assorted Sushi – Tempura Prawn, Seared Salmon, Tuna & Avocado
- Traditional Tomato and Basil Bruschetta
- Caprese Bruschetta
- Masterstock Chicken Rice Paper rolls with Pickled Carrot with Sweet & Sour
- Prawn Rice Paper Rolls with Asian Slaw, Sesame Seeds, Crushed Peanuts, Coconut and a Vietnamese Dipping Sauce
- Fresh Figs Wrapped in Prosciutto with Rocket
- Zucchini & Haloumi Fritters with Lemon & Dill Crème
- Corn Fritters with Avocado Salsa
- House Baked Tarts with Oven Dried Tomato, Caramelised Onion & Feta
- Rare Roasted Beef Crostini's with Horseradish Crème
- Grilled Fig with Serrano & Goats Cheese
- Smoked Salmon Blinis with Citrus Crème Fraiche & Dill
- Peking Duck Pancakes with Hoi Sin & a Hint of Chilli
- Roasted Pumpkin, Feta & Sage Tarts
- Creamy Chicken & Chive Finger Sandwiches
- Mini Beef & Rocket Rolls with Dijonaise
- Mini Turkey Rolls with Brie & Cranberry
- Grilled Chorizo with Paprika Aioli
- Crispy Pork Belly & Coleslaw Slider
- Crispy Chicken, Chive & Walnut Wontons
- Masterstock Pork Belly with Crispy Skin & Green Apple Puree
- Cured Ocean Trout Tacos with Avocado Salsa
- Fetta & Herb Frittata with Caramelised Onion & Oven Dried Tomato
- Prawn Salad with Chives, Celery, Citrus Mayo on Toasted Brioche
- Tuna Tartar with Crispy Lotus Root & Avo Salsa

\$4 per head

- Corn Fritters with Crab and Spiced Avocado Salsa
- Skewered White Anchovies with Stuffed Olives & Salsa Verde
- Fresh Fig, Prosciutto & Goats Cheese Tart
- Seared Tuna with Basil Oil, Wasabi Cream, Salmon Pearls & Baby Shiso
- Freshly Shucked Oysters with Shallot & Mirin Dressing
- Smoked Salmon on Dill Scones with Lemon Cream & Baby Herbs
- Seared Moroccan Lamb Pops with Mint Yoghurt Dip