

CANAPÉ MENU

COLD CANAPÉS

SEA BITES

- Yellow fin tuna tostada, sesame, chipotle mayo \$4
- Fresh & smoked salmon brandade, crostini, pearls \$4
- Noosa spanner crab brandade, cucumber cup, caviar \$4
- King prawn, mint & coriander rice paper rolls, peanut & sesame dressing \$4
- Assorted sushi, soy sauce, wasabi \$3
- Mooloolaba prawns, cocktail sauce, lemon \$4
- Pacific oyster, mignonette dressing \$4
- Noosa spanner crab, nam jim and sesame rice paper roll \$4

LAND BITES

- Seared beef, bush tomato relish, rosemary croute \$4
- Arabica crusted venison, beetroot pickle, chocolate, sourdough croute \$4
- Cured & smoked duck, orange gel, arabica \$4
- Duck liver parfait, candied orange, toasted brioche \$3
- Peking duck rice paper rolls, shallot & hoisin sauce \$4
- Chermoula spiced chicken, peppered fig, brioche croute \$3

VEGETABLE BITES

- Balsamic onion, capsicum & zucchini frittata, goat's cheese \$3
- Shiitake mushroom, shallot & peanut rice paper roll \$4
- Slow roasted tomato, caramelised onion & labneh tart \$3
- Wild mushroom, truffle & mascarpone tart \$3
- Pistachio crusted goat's cheese, burnt carrot, baby basil \$4
- Banderillas - roasted capsicum, cornichon, kalamata olive, pickled onion \$3

MINIATURE MAIN

- Thai beef salad, coriander, mint, crispy shallot & purple basil salad \$14
- King prawn, assorted tomato, citrus & asparagus escabeche \$16
- Honey sesame chicken salad, coriander, mint, pickled carrot & sesame \$13
- Chinese roast duck salad, lychee, herbs, cucumber, shiitake \$15

CANAPÉ MENU continued

HOT CANAPÉS

SEA BITES

- Nigella crusted prawns, aioli 4
- Prawn & fish spring rolls, shiracha 4
- Barramundi croquette, lemon aioli 3
- Seared half shell scallop, katchumber salsa 5
- Prawn & ginger gyoza 3
- Katafi wrapped prawn, mango chutney 4
- Blue swimmer crab cakes, dill & mustard crème fraiche 4

LAND BITES

- Crispy chicken wings, hot sauce 3
- Lamb kibbeh, yoghurt, ras el hanout 4
- Duck & plum gyoza dumpling 4
- Flame grilled marinated beef skewer, sesame ginger dressing 4
- Pinchos morunos- moorish style pork kebabs, organic yoghurt 4
- Pork & ginger gyoza, pickled plum 4
- Slow roasted pork belly, apple & ginger sauce 3

VEGETABLE BITES

- Broad bean falafel, lemon, yoghurt 4
- Seared haloumi and peppered fig skewers 4
- Wild mushroom arancini, aioli 3

SUBSTANTIAL ITEMS

- Beef and Guinness pie, bush pepper chutney 5
- Mini gourmet cheeseburger 6
- Seared yellowtail kingfish, zucchini pickle & japanese mayo burger 5

MINIATURE MAIN

- Brioche crusted barramundi, potato whip, orange & frisee salad 15
- Grilled prawn escabeche, tomato, citrus fruits, fennel 16
- Slow cooked lamb shank, root vegetable and tomato, mash potato 14
- Roasted chicken, green peas, risi e bisi 13
- Grilled pork medalions, turlu turlu, lemon, crackling 14