



## *Substantial Canapé Menu*

### **New Years Eve**

#### *Canapé*

- king prawn salad with shallot and dill on edible spoon (gf)
- corn and zucchini fritter with avocado, tomato and eschalot salsa (ve, gf)
- peking duck pancake with spring onion, cucumber and hoisin
  
- torched salmon fillet on pan fried rice cake with wasabi mayonnaise and sweet soy (gf)
- thai chicken globe with miso butter and crisp shallots (gf)
- polenta and truffle chips with shaved parmesan and chives (v, gf)
  
- fresh pacific or sydney rock oysters with shallot and citrus dressing (ve, gf)
- ocean cooked king prawns cracked pepper and lemon (gf)
  
- spring pea, thyme and manchego risotto ball with olive mousse (v, gf)
- teriyaki chicken and pickled slaw slider with siracha mayo

#### *Served in a small bowl or noodle box*

- mini poke bowls with salmon or tuna, pickled carrot, crisp raddish and edamame (gf,v-option)
- butter chicken curry with steamed basmati rice and crisp shallots (gf)
- sri lankan eggplant and potato curry with fragrant rice and fresh coconut sambal (ve, gf)

#### *Sweet Canapé*

- mini pavlova with fresh cream and summer berries (v, gf)
- chocolate brownie bites (v, gf)
- fresh fruit brochettes (ve, gf)

#### *Supper*

- whole guinness and honey baked ham with condiments and boutique bread rolls
- selection of three cheeses, fresh and dried fruits, quince paste and assorted crackers [including gf options]

Please Note: A minimum number of 10 guests applied for these menus  
A public holiday chef charge will apply