

Substantial Canapé Menu

New Years Eve

Canapé

freshly shucked oysters served natural with lemon juice and sea salt
caprese skewer with cherry bocconcini, baby roma tomatoes and pesto drizzle
rare roast beef and yorkshire pudding, horseradish cream and chives
fijian kokoda cured fish with lime juice, coconut cream, eschalot, chilli and coriander
roasted tomato arancini filled with mozzarella with garlic aioli
poached scallop salad with jalapeno spiced salsa fresca on a crisp wonton
warm potato cake with sautéed forrest mushroom and crème fraiche and chives
greek pulled lamb slider with garlic tatziki and butter lettuce
warm chicken and leek pie with flaky pastry
argentinean churrascurra beef fillet skewer with red pepper chimichurri sauce
beer battered flathead gougons with tartare sauce

Substantial Canapé (served in small bowls wit forks)

thai prawn salad with rice noodles, fresh mint, coriander and chilli, lime dressing
duck confit with wild mushrooms, garlic mash, spring asparagus
sri lankan eggplant and potato curry with fragrant rice and fresh coconut sambal

Dessert Canapés

eton mess in a shot glass with fresh raspberries and fresh whipped cream
steamed cinnamon and date pudding with cointreau chocolate sauce
fresh fruit brochettes

Cheese

selection of australian cheese, dried fruits and assorted crackers

Supper (served on a side buffet)

guinness and honey baked ham with condiments and bread rolls

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