

## Cold Canapés

### **\$3 per serve**

- Assorted Sushi – Tempura Prawn, Seared Salmon and Teriyaki Chicken
- Traditional Tomato and Basil Brushetta
- Masterstock Chicken Rice Paper Rolls with Pickled Carrot
- Fresh Figs Wrapped in Proscuitto with Rocket
- Caramelised Onion, Oven Baked Tomato and Goats Cheese Tarts
- Rare Roast Beef Crostinis with Smoky Red Pepper Pesto and Horseradish Crème
- Duck Liver Pate on Croute
- Chicken Liver Parfait Shot with Px Jelly and Brioche Crostini
- Grilled Fig with Serrano and Goats Cheese
- Smoked salmon blini with citrus crème fresh and dill
- Pancake with hommus, tomato relish, pickled carrot and sprouts
- Olive, caramelized onion and tomato tart
- Peking Duck Pancakes with Hoisin and Chilli
- Roasted pumpkin, caramelized onion, feta and sage tart

### **\$4 per person**

- Crisp Corn Fritters with Crab, Spiced Avocado and Corn Salsa(or prawn)
- Mini Steak Tatare on Croute
- Skewered White Anchovies and Stuffed Olives with Salsa Verde
- Seared Tuna with Basil Oil, Salmon Roe and Baby Herbs
- Fresh fig Serrano & goats cheese tartlet
- Seared tuna with basil oil, wasabi cream, salmon pearls & baby shiso
- Freshly Shucked Oysters with Shallot and Mirin Dressing
- Smoked Salmon on Dill Potato Scones, Lemon Cream and Baby Herbs

### **\$5 per person**

- Betel Leaf with Zesty Papaya and Scallop Salad

**Examples of Substantial Canapes (price available on quote)**

- Spiced lamb kofta with Afghan bread, fine taboli & mint yoghurt
- Ocean trout gravalax with rocket, fennel salad and citrus dressing
- Roast pumpkin and ricotta raviolo with burnt butter, sage, capers and preserved lemon
- Sashimi tuna with baby basil, cucumber, ruby grapefruit and blue swimmer crab in zuchinni flower
- Seared scallop and crispy pork with green papaya, fresh herbs and cashews
- Pernod prawns with fennel, Spanish onion, kipfler potaoes, garlic and thyme
- Seared polenta, layered with poached egg, crisp prosciutto, reggiano wafer and truffle oil with confit tomato
- Veal shank wrapped in serrano on pommes puree with jus and crisp gaufrette