



Cocktail Canapé Menu

Standard Cold Canapés (select 6 items)

Cold Seafood Savouries

- Thai style prawn, coriander chutney (g)
- Assorted sushi and nori rolls, ginger wasabi dip (g)
- Seared scallops, chili and lime salsa (g)
- Smoked salmon tartar, pumpernickel and caper relish
- Sydney rock oyster with frosted mango salsa (g)

Cold Vegetarian Savouries

- Roasted artichoke with goats cheese
- Tian of roasted vegetables with hummus & parmesan flakes
- Vegetarian California rolls and light soy dip
- Roulade of blue mascarpone, honey and toasted hazelnuts (g)
- Brushetta with semi dried tomato

Cold Favourites

- Grand manier parfait, caramelized onion on French toast
- Prosciutto and grilled vegetable crostini
- Minced tandoori flavored lamb, baby potato (g)
- Smoked chicken and mango salad in flaky pastry
- Cocktail prawn on crispy round with pesto aioli

Standard Hot Canapés (select 6 items)

Hot Favourites

- Gourmet cocktail pies with tomato sauce
- Kransky with BBQ sauce
- Chicken tikka with mango pickle (g)
- Sui mai Chinese dumpling sesame dip
- Roasted baby chats with creamed chicken and swiss cheese gratin
- Assorted cocktail quiches
- Gourmet mini pizza

Hot Seafood Canapés

- Tasmanian salmon croquettes with sesame crust lime dip
- Salt and pepper squid with garlic aioli (g)
- Baby blue eye cod tempura with relish mayo
- Tasmanian oyster kilpatrick (g)
- Tempura prawn with wasabi dip

Hot Vegetarian Canapés

- Curried vegetable samosa with cucumber raita
- Mini bouche with mushroom ragout
- Roasted pumpkin tartlet with Persian feta
- Vegetable spring roll with oriental dipping sauce
- Spanakopita triangle with cooling tzatziki dip