

Canapés at Waterfront

Cold canapé selection – choose 5 options

- Narooma rock oysters with horseradish cream (g)
- Smoked Thirlmere chicken Caesar in a sesame seed waffle cone
 - Prawn cocktail tartlet
- Cherry tomato & bocconcini skewer with pesto (v,g)
 - Thai beef salad on a Chinese spoon (g)
- Soft boiled quail egg rolled in celery salt (v,g)
 - Beef Carpaccio with celeriac remoulade (g)
 - Rock melon & Parma ham (g)
 - Smoked salmon tartare crostini
- Duck liver parfait, brioche & onion jam
 - Eggplant & Binorrie fetta involtini (v,g)
- Hen egg, crayfish & pea frittata with sweet tomato (g)
- Smoked salmon toast with fennel, watercress salad & beetroot chips
 - Aged beef Carpaccio with egg, capers & gorgonzola cream
 - Grilled asparagus with romesco dip (v)
 - Sydney rock oysters with riesling jelly (g)
- Minced Tandoori flavoured lamb & baby potato (g)
 - Smoked chicken & mango salad in flaky pastry
- Tian of roasted vegetables with humus & parmesan flakes (v)
- Roulade of blue mascarpone, honey & toasted hazelnuts (v)

Hot canapé selection – choose 5 options

- Twice cooked pork belly with caramelised sea scallop (g)
 - Spinach & ricotta triangles with tzatziki dip (v)
 - Beef bourguignon & potato top pie
 - Prawn & pork sui mai with chilli soy dip
- Tempura pumpkin flowers with roast garlic mayonnaise
- Vegetable spring rolls with sweet chilli & coriander dipping sauce (v)
 - Salt & pepper calamari with harissa mayonnaise
 - Smoked hot chorizo sausage with chilli jam
 - Southern fried chicken drumettes
 - Vegetarian arancini with parmesan salt (v)
 - Chick pea chips, sour cream & tomato dip (v)
 - Gourmet assorted pizza
 - Italian sausage & fior de latte calzone
 - Broken Bay oysters Kilpatrick style
 - Corn fritters with chilli jam aioli (v)
- Tandoori chicken skewers with cooling riatia
- Tempura prawns with cornichin with sauce tartare
- Garlic prawn, truffled polenta & gremolata
- Mini bouche with mushroom ragout (v)
- Roasted pumpkin tartlet with Persian fetta (v)

Substantial canapés - choose 3 options

- Beer battered flathead & chips
- Beef tortellini, garlic tomato & marjoram sauce
- Potato gnocchi with gorgonzola cream & crushed walnuts
 - Wild mushroom risotto in pine boat (v)
- BBQ American pork ribs with smokey BBQ sauce
- Organic egg, beef & Parma ham agnolotti with smoked tomato sauce

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Sugar & Spice

Our pastry chef presents hand made

Iced petite fours, assorted Friandise, Toffee profiteroles, chocolate truffle, panna cotta with macerated berries, Ginger brulee in spoon, Cointreau ganache

or

Three selected Australian handcrafted cheeses

With muscatel cluster fresh and dried fruit of the season
Assortment of crackers, oat meal biscuits and crusty European style breads

Select three (3) hand crafted cheeses from our selection of:

South Australian blue cheese Tarago River

Made from whole cows milk, chalky curds, mature to a soft runny texture,
full slightly astringent flavour

Gippsland brie cheese

Light fermentation, mild milky flavours & mild mushroom rind

From burnie Tasmania- mercy valley cheddar

Spicy crumbly smooth, distinctive sharp bite of vintage cheddar with a creamy melt

Tasmanian Brie

From the rich dairy country around Burnie
Delightful pigment flavour, hand crafted with a fragrance of mushrooms

Persian style feta cheese from the Yarra Valley

A salty tang rounded by the smooth taste of cow's milk, oil garlic & fresh picked herbs

Saint Claire

From the Tasmania south coast sweet nutty and full of flavour

Quince paste

Its perfume, and sweetness compliments all varieties but especially blue & soft ripened cheeses

Coffee and tea



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