

Canapé Menu's

*All selections must be made at least 1 week prior to reservation.
If you have any special requests or dietary requirements, please don't hesitate
to contact us and we will endeavor to cater to your needs.*

Standard Canapé Selection \$35pp

- Sage Tomato Tartan
- Chilled Tomato soup w/ Basil & Chive Oil
- Roast Pumpkin & goats Cheese Frittata
- Crisp Fish Cakes w/ sweet chili dressing
- Cured Tasmanian Salmon Bilini w/ sour cream & dill
- Beef Carpaccio w/ macadamia nuts & coriander pesto

Premium Canapé Selection \$55pp

- Sage Tomato Tartan
- Saffron & Mozzarella Arancini
- Crisp Fish Cakes w/ sweet chili dressing
- Cured Tasmanian Salmon Bilini w/ sour cream & dill
- Pan seared Scallops w/ mint & pea puree
- Beef Carpaccio w/ macadamia nuts & coriander pesto
 - BBQ Duck crêpe w/ hoi sun sauce
 - Mini Belgian Chocolate tarts

Deluxe Canapé Selection \$80pp

- Sage Tomato Tartan
- Saffron & Mozzarella Arancini
- Shitake & Leek Spring Rolls
 - Harbor Bay Oysters
- Cured Tasmanian Salmon Bilini w/ sour cream & dill
 - Pan seared Scallops w/ mint & pea puree
 - Prawn rice paper rolls
- Beef Carpaccio w/ macadamia nuts & coriander pesto
 - BBQ Duck crêpe w/ hoi sun sauce
- Seared Lamb Fillets on crisp Polenta w/ mustered creamed leeks
 - Mini Belgian Chocolate tarts
- Crisp Meringues w/ Chantilly cream & summer berries