

Sample Cocktail Menu

Df – Dairy Free, Nf – Nut Free, Gf – Gluten Free

Cold Canapé items

Marinated heirloom tomato with buffalo curd and basil on toasted sourdough (veg, nf)

Spiced butternut pumpkin tartlet with crème fraiche and pepitas (veg, nf)

Tostada of cured reef fish with avocado, lime and coriander (gf, nf, df)

Preserved fig with San Daniele prosciutto, torn mozzarella and toasted focaccia (nf)

Cured ocean trout, wasabi and shiso on crisp rice wafer (gf, df, nf)

Coconut poached chicken miang with pineapple and tamarind caramel, herbs and crispy fried shallots (gf, df, nf)

Whipped goat's cheese on beetroot crisp with dill and beetroot textures (veg, nf)

Steamed prawns with chilli relish, crisped wonton and toasted coconut (nf, df)

Additional canapé price \$5.00 per canapé

Hot Canapé items

Spiced cauliflower bhaji with saffron raita (veg, nf, gf)

Duck and lemon myrtle sausage roll with bush plum chutney (nf)

Crisp falafel with smoked yoghurt and herbs (veg, gf, nf, df)

Jamon and manchego croquette with roasted garlic aioli (gf, nf)

Bolognaise arancini, spiced tomato compote, pecorino (gf, nf)

Grilled L'Artisan haloumi with truffled honey and mountain pepper (veg, gf, nf)

Sweet corn and coriander fritter, chilli jam and toasted coconut (veg, nf)

Pulled wagyu beef brisket with chipotle mayo on cassava cracker (nf, df)

Additional canapé price \$5.00 per canapé

P L A Z A
BALLROOM

Substantial Canapé items

Pork or chicken katsu slider with shaved cabbage, Japanese barbecue sauce and kewpie mayonnaise (nf)

Potato and ricotta gnocchi with slow braised beef cheek, gremolata and shaved parmesan (nf)

Ras el hanout spiced cauliflower salad with pomegranate arils, mint and saffron yoghurt (veg, gf, nf)

Blushed lamb loin with roasted vegetables, Israeli couscous, fetta and olives (nf)

Hawaiian poke bowls with seared tuna, soba noodles and shredded vegetables, soy and mirin dressing and furikake (nf, df)

Pumpkin and parmesan ravioli with citrus butter and mustard fruits, sage and grana padano (veg, nf)

House made spätzle with confit duck and pickled vegetables (nf)

Sticky braised pork belly with spiced carrot puree and fragrant herbs (gf, nf, df)

Additional substantial canapé price \$9.50 per canapé

Dessert Canapé items

Chocolate profiteroles (nf)

Coconut chia pudding with mango (vegan, gf, nf)

Yoghurt panna cotta with berry compote (gf, nf)

Mini banoffee tarts (nf)

Raspberry liquid sphere with pistachio sponge

Pineapple and coconut macarons (gf)

Flourless chocolate fudge cake (nf)

Mini lemon and blueberry pavlova (gf)

Yuzu pate de fruit (vegan, gf, nf)

White chocolate dipped honeycomb (gf, nf)

Additional dessert canapé price \$5.50 per canapé