

Cocktail Menu

Cold Canapé items

Freshly shucked oysters with either; (gf)

- tamarind and lime granita
- red nam jim and coriander cress
- soy and sesame dressing
- native lime pearls
- shallot, pepper and red wine vinegar

Grilled and marinated witlof with artichoke hearts and buffalo mozzarella, on crouton (veg)

Seared tuna tataki with pickled apple, radish and wakame salad, honeyed wasabi (gf)

Rose scented compressed watermelon with Yarra Valley Persian fetta, clear tomato jelly and dehydrated olives (veg, gf)

Sashimi of hiramasa kingfish with chilli citrus granite (gf)

Duck & pistachio terrine on olive crouton with sour cherry relish and baby chervil

Sher wagyu bresaola wrapped grissini with whipped fetta and truffle oil

Buffalo milk ricotta bruschetta with spring pea and broad bean salsa, lemon infused extra virgin olive oil (veg)

Sweet corn cakes with oven dried cherry tomatoes and basil pesto (veg)

Confit rabbit rillettes on sourdough with chervil cress

House cured ocean trout with blood orange and sumac and pomegranate dressing (gf)

Duck liver paté, sauternes gel and brioche toast

Hot Canapé items

Roasted scallops on the half shell with fragrant yellow curry, crispy fried shallots and thai basil (gf)

Arancini, traditional Italian rice balls served with lightly spiced napoli (can be made g/f on request) - Select your filling from the below list

- Quattro formaggi (veg)
- Roasted pumpkin and sage (veg)
- Amatriciana, guanciale, tomato and parsley
- Bolognese arancini
- Italian sausage and spinach arancini with chilli and parmesan

PLAZA
BALLROOM



- Zucchini and taleggio (veg)

Crispy fried crab and pork cakes with tamarind and chilli relish (gf)

Cassava crackers with caramelised slow braised beef, chilli jam and coconut (gf)

Sichuan pepper dusted calamari with sriracha mayo (gf)

Steamed dumplings -Select your filling from the below list

- Vegetarian dumpling with soy and black vinegar dressing
- Prawn har gow
- Ginger prawn
- Scallops
- Prawn & chive
- Siu mai

Steamed bun with 14 hour pulled pork, Asian slaw and yuzu mayonnaise

San choi bao with minced duck, lup cheong, king oyster mushroom and lychee, served in a lettuce (gf)

Yarra Valley Persian fetta fritters with leatherwood honey and za'atar (veg)

Crispy fried parmesan polenta with roasted garlic aioli and rocket shoots (veg,gf)

Italian meatball slider with buffalo mozzarella, Napoli and basil

Crispy fried chicken slider with kimchee and Japanese mayo

Substantial Canapé items

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Green curry of chicken dumplings with snake beans, baby corn and Thai basil, steamed jasmine rice

Rigatoni with rich beef ragu and shaved grana padano

Ricotta and spinach tortellini with lemon buttermilk sauce and pecorino pepato – (veg)

Thai curry of minced pork and peanuts with eggplant, coriander and cassava chips

Japanese crumbed chicken with katsu sauce

Beer battered snapper with hand cut chips and tartar sauce

Traditional Italian pork and veal meatballs in Napoli with taleggio polenta

White poached chicken and shredded vegetable salad with nuoc nam, coriander and crispy fried shallots

Slow cooked lamb, date and chickpea tagine with spiced harissa

PLAZA
BALLROOM



Dessert Canapé items

Tropical fruit slice

Mini doughnuts with assorted fillings

Passionfruit meringue tartlet

Champagne and white chocolate truffles

Irish coffee tart with chocolate and coffee mousse

Nougat, pistachio, hazelnut and almond semifreddo with citrus confit and wild strawberry coulis

Mini ice creams cones

Lemon tartlets with freeze dried raspberry

Mini pavlova pots, meringue drops, passionfruit curd and crème patisserie, chocolate chards