

CANAPE MENU

COLD ITEMS

Vegetarian pancake of tofu, eggplant & gai-lan w miso dressing (GF) (V)

Betel leaves of roasted mixed nuts with coconut, capsicum & pickled mango (GF)(DF)(V)(VG)(CN)

Scallop sashimi w shaved fennel & avocado creme fraiche w orange gel (GF)

House roasted Chinese-style duck pancake w cucumber, spring onion & hoisin (GF)

Duck betel leaf & Balinese sambal w mixed nuts, coconut, capsicum & pickled mango (GF)(DF)(CN)

Teriyaki-eye-fillet en croute

WARM ITEMS

Sweet potato wonton w green pea & coriander puree (DF) (V) (VG)

Samosa of sweet potato & smashed pea (DF) (V) (VG)

Malay style corn fritters w chilli jam (GFO)(V)(VG)(DF)

Vegetarian spring roll w chilli soy dipping sauce (V) (VG)

Tempura king prawn w lime & ginger dipping sauce (DF)

Soft shell crab slider w Asian slaw & wasabi mayo (GFO)

House made Thai style fish cake w chilli & lime dressing

Puff pastry dim sum of plum-spiced duck

Chook sausage rolls w sweetcorn relish (DF)

Char Siu pulled pork slider w Asian slaw & chipotle mayo (GFO)

House made Chinese black-pork sausage roll w tomato sauce

Braised short rib slider w Asian slaw & pickled beetroot (GFO)

SWEET ITEMS

Mini caramelised lemon tart

Mini elderflower & white chocolate custard tart

Chilli chocolate truffle (GF)

Rhubarb & mascarpone egg roll

Crispy vanilla rice pudding balls, rhubarb puree, pistachio (VG)(CN)

• cost - \$3.50 per piece •

• light meal equivalent - we suggest 6 pieces • moderate meal equivalent - we suggest 9 pieces •

• full meal equivalent - we suggest 12 pieces •

GF - Gluten Free, GFO - Gluten free option available, V - Vegetarian, VG - Vegan, DF - Dairy Free, CN - Contains Nuts