

OPTIONS & RECOMMENDATIONS

1 Hour \$38.5 pp

Select 3 Cold & 3 Hot Canapes | Substantial

2 Hour \$48 pp

Select 3 Cold & 3 Hot Canapés for 1 Hour Duration

Select 2 Substantial Items for I Hour Duration

Additional Dessert for 1/2 Hour

Canapé / Dessert \$5 each / pp Substantial \$6 each / pp



CANAPÉS

COLD

Smoked Salmon Blini, Horseradish Cream & Caviar
Poached Chicken Waldorf Tartlets, Candid Walnuts
Spicy Salmon Tartare, Avocado & Corn Relish, TWR Hot Sauce
Roast Beef Tartlets with Celeriac Remoulade, Mustard Cress
Tomato, Basil Bruschetta, Olive Tapenade & Balsamic Pearls (V)
Sesame Seared Tuna with House Pickled Cucumber Salsa with Wasabi Soy
Tofu Rice Paper Rolls with Chilli Peanut Sauce (V)
Assorted Sushi Rolls with Crispy Pickled Ginger & Dried Bonito, Spicy Miso (V)
Chilli Crab & Pomelo Wonton Cups with Coconut & Tamarind Infusion

HOT

Porcini & Spinach Arancini, Paprika Aioli (V)

Mozzarella Sticks, Marinara Sauce (V)

Chilli Beef Empanada with Chimichurri Mayonnaise

Semi-dried Tomato & Bocconcini Arancini with Tomato Chutney (V)

Turkish Lamb Kofta, Mint Yoghurt, Harissa Mayonnaise

Mixed Seafood Thermidor On Vol-Au-Vents

Prawn Kataifi with Sumac & Coriander Garlic Aioli

Smoked Tandoori Chicken on Crispy Puri with Coriander Relish

Mini Steamed Baos with Hoisin Duck & Pickled Cucumber

SUBSTANTIALS

Angus Beef Sliders on Mini Brioche Buns
Maple & Mustard Glazed Chicken Lollipops
Calamari Fritti With Togarashi Aioli
Beer Battered Fish & Chips with Tartar Sauce
Chicken Satay, Chilli Peanut Sauce

SWEET

Caramel Waffle Basket
Chocolate Cherry Cup
Mini Pavlova
Strawberry Marshmallow Cone