Canapé's by Esther

4-Piece Canapé Package $32pp
6-Piece Canapé Package $48pp
8-Piece Canapé Package $64pp

COLD

Jamon slices & pickles (GF/DF)

Ortiz anchovies on toast, salsa verde

Ricotta salmon caviar cannoli

Sean's steak tartare gondola's

Piquillo red pepper, white anchovy, sun dried olive skewer

Heirloom tomato, stracciatella bruschetta

HOT

Arancini, Te Anau saffron, bell pepper, herb (V)

Lamb & pea turn overs, dill yoghurt

Lamb souvlaki skewers, toum garlic sauce (GF/DF)

Chicken lollipops, harissa

Broad bean falafel, hummus (GF/VG)

Vegetable fritto misto, roast garlic aioli (V/VG available)

Fried stuffed olives, anchovy, sage

SWEET

Vacherine, cherry, chantilly cream

Raspberry & beetroot macaron, chocolate ganache

ADDITIONAL OPTION

Oysters natural, lemon x 2

$14pp (GF)

Canapé's by Esther

SUPPER MENU

Substantial $12 per piece

Mt Cook smoked salmon brioche rolls, crème fraiche

Hokkaido scallop, black pudding (morcia) pumpkin

Fusilli milk braised bolognese

Octopus ragu, malloredus pasta

Mooloolaba king prawn saltimbocca, prosciutto, sage

Coastal lamb shoulder, sun dried olive, harissa

Village salad, heirloom tomatoes, cucumber, barrel aged feta, pons vinegar

Vegetarian $10 per piece

Mushroom, walnut risotto

Wood roasted cauliflower, pistachio, pomegranate

Orgy of mushrooms, ricotta gnocchi

Roasted butternut, goat Chevre, pomegranate molasses

Dessert Canapé & Substantial $10 per piece

Burnt Basque cheesecake, orange marmalade

Lemon meringue tart, raspberry

menus subject to change due to seasonal availability & the whim of Sean

