

# WEDDINGS

## Canape Menu

**Option 3** – Select 7 - \$65 per person

Select 9 - \$79 per person

**Apple & Smoked Barramundi Tartlets** w crème fraiche - Wb

**Chef Dan's rabbit & pork terrine on croute** w shaved ribbons pickled cucumbers & chervil - Wb

**Lonza wrapped fresh figs drizzled** w desoto vinaigrette – if available seasonal – Wb

**Hiramasa Kingfish carpaccio** w fresh lemon, olive oil & pepper - Cp

**Market fresh fish Thai coconut ceviche** – Sp

**Seared market fresh fish on crispy wonton chips** w black & orange tobiko - Wb

**Ceviche of sashimi grade scallops tossed** w mild chili, lime, chives & salmon pearls – Sp

**Sweetcorn, pea & coriander (fritters)** w spiced crab meat salad & chervil - Cp

**Sardine roulade grilled** w orange reduction, breaded herb crumb - Sk

**Josper seared Srilankan spiced prawns** w watermelon & coriander salsa – Wb

**Josper seared bug tail meat** w cointreau & fennel glaze – Wb

**Smoky Josper seared chicken skewers Portuguese style** w fresh lemon & harissa sauce - Wb

**Angus pure grass fed fillet tartare** w pedro ximenez infused eshallots, salted capers, parsley, micro rocket, & extra virgin olive oil - Sp

**Rare wagyu rump cap steak** w parsnip puree & rich port glaze – Sp

**Spiced Lamb balls sesame crumbed** w yoghurt labna - Cp

**American style pork spare ribs** w bbq glaze, fresh lime juice & coriander - Wb

**Confit duck & 5 spice marinated shitake mushroom dumplings** w sherry mirin dipping sauce – Cp

## Vegetarian Options

**Sweetcorn, pea & coriander (fritters)** w Moroccan spice aioli - Wb

**Wakami on crispy wonton chips** w black & orange tobiko - Wb

**Asparagus, leek, marscapone cheese tartlets** w hollandaise sauce - Wb

Additional Canapes - \$9 ea

