

Seven Mile

w e d d i n g s

Sample Platter/Canape Menu Byron Bay

Platter Selection

Served on arrival at bar tables

Inhouse beetroot & gin salmon gravlax croutes w dill horseradish cream, eshallots & capers

Antipasto w cured meats, cheddar, brie, slow oven roasted olives, dips & crispy panini

Oysters – natural, Tuscan, Kilpatrick

Canape Selection

Served to guests by waitstaff

Confit duck & mushroom arancini w hoisin dipping sauce

Caramelised onion & goats cheese tartlets w fresh herbs

Rice paper rolls of wagyu beef, salted onions, shallots, cucumber & garlic oyster sauce

Seared sesame crusted market fresh tuna or salmon w crispy wontons wasabi aioli

Local fresh tempura prawn tales w soy, lime sesame dipping sauce

Caramelised garlic scallops w fish roe & vincotto drizzle

Seared Rodriguez chorizo w caramelised eshallots & grapes

Charred Portuguese chicken brioche sliders w apple slaw & harissa aioli

Dessert

Served platter style at bar tables

Chocolate dipped strawberries

Pecan & macadamia nut slice

GF chocolate brownies

Platter & Canape - \$80 per person / Dessert Canape \$12 per person