

Vegetarian canapés



chilli caramelised macadamia tart

with balsamic tomato & goat cheese

Pumpkin and carrot soup

Topped with sour cream

Japanese seaweed rice ball

With a plum and lemongrass hoisin sauce

seasonal roasted vegetable cocktail pies

With caramelised onion

zucchini, corn, and haloumi fritters

With a roasted capsicum relish

padano risotto spoon

with fennel, asparagus, lemon & walnut

dukkah crusted haloumi

with balsamic reduction

three mushroom & cheddar tart

shitake, field & enoki

roasted cherry tomatoes, caramelised

onion, bocconcini

in a poppy seed tart

chickpea and sweet potato cake

With wild rocket and a raspberry abne

Sushi rice cake

With teriyaki muso, green chilli & peach chutney

Ricotta & roast tomato tart

Topped with rocket pesto

**3 mushroom & gouda cheese
caramelised onion frittata**

With juniper berry and yellow pepper relish

Pizzette

Native spiced seasonal micro vegetables, with a tomato relish and tasty cheese

Roasted eggplant & three pepper tart

With sour cream, garlic chive and cheese

Spinach, mint and fetta cheese tartlet

topped with fried leek

Roasted vegetable frittata

topped with an avocado salad

Sweet potato & leek cake

Topped with a rocket & rosemary boudine

red lentil and Komura cake

toped with a rocket & raspberry abone

Meat canapés

green peppercorn lamb back strap skewers

coriander macadamia crusted chicken
lime and sea salt

Lemon and oregano corn fed chicken breast bites
Extra virgin olive oil

Thai chicken
Crusted with twin sesame seed and drizzled with a devil coconut glaze

cumin seed encrusted lamb
On crispy bread with pumpkin & lime pesto

norri wrapped duck & preserved ginger pancake
with a spicy plum sauce

caraway rye with carpaccio beef & roast pumpkin
red wine caramelised onion

Carpaccio of kangaroo on a porcini and truffle parmesan waffle
With a blackberry relish

pepperoni pizzettes
with roasted red pepper & salsa verde

chicken basil tahini
On a roast foccacia bread with an Illawarra plum jam

pomegranate malase glaze duck
On a sesame seed praline with a lime zest

Chicken & pork patty
In fennel and cumin seed crust
With juniper berry & raspberry relish

Warm seared buffalo fillet
With a star anise pastry biscuit with a rhubarb and lemon chutney

Warm Thai beef & red chilli tart
with a thai basil and lime glaze

Char grilled marinated beef Vietnamese rice paper wraps

Thai marinated lamb, encrusted with mixed sesame seeds
served on a lemongrass stick

Cajun chicken skewers
served with orange mayonnaise

Beef and port mini pies
with caramelise onion and thyme

Seared kangaroo
on a rocket pikelet served with beetroot and juniper berry jam

Char grilled beef, garlic and herb crouton
topped with béarnaise sauce

Thai jungle curry marinated chicken skewers

cumin seed encrusted lamb
on a saffron risotto cake with pear & mint sambol

tahini and asain spiced chicken
on a toasted foccacia with blackberry chutney

Caramel chilli pork pancake
With snow pea sprouts, chives & orange glaze

Berry glazed chicken breast
On toasted flat bread with a zest and passionfruit marmalade

turmeric & almond crusted lamb on a wattle seed wafer
With a watercress & roasted tomato tapenade



Seafood canapés

Golden fried salmon, haloumi cheese & chervil fritter
with salsa rosso

black & white sesame crusted tuna
with lemon ponzu

Ocean trout with a fennel and juniper berry remoulade
With blood orange jam in a wonton cup

Prawn skewer, saffron pepper and teriyaki mirin glaze
Topped with crisp leek

succulent mini prawn cake
with a lime, chilli, thai basil & lemongrass sauce

Tasmanian smoked salmon, chive, pickled daikon & ginger sushi
with wasabi mayonnaise

smoked trout mousse roulade
with sweet lemon mayonnaise & salmon roe

sashimi salmon
avocado, lime, tomato served in a chilli jam tart

hazelnut scallop with a mint and pear sambol
on an asian spoon

seared tasmanian scallops
with a truffle pea puree

chilli prawn & five spice tart
with a coconut, paw paw and sprout salad

Warm trout glazed with vermouth, dill & poppy seeds
On a bed of roasted Komura & tomato brushetta mix Served on a Asian spoon

Prawns encrusted with coconut and almond flakes
served with palm sugar, mint and chilli dressing

Smoked trout paprika pancake
topped with red pepper salsa

Balsamic seared tuna & fried wonton stack
served with wasabi mayonnaise and snow pea sprouts

Sydney rock oyster
Raspberry & Bacardi

smoked salmon and fennel romelade
in a lime tart with a kiwi fruit jam topped with black truffles

mandarin & hazelnut encrusted scallop
with a melon salsa

lavender & ouzo seared tuna
with a asain herbs and sprouts served on a Chinese spoon

Indian spiced salmon
In a mint pastry cup, Complemented with a lime aioli & topped with a coriander & pear jam

Prawn, coconut & lemongrass romelade
Over a saffron tart

Lavender & macadamia encrusted scallop
Served with a sweet blackberry jam on an asian spoon



Substantial fork foods

Substantial bowl foods add that extra tummy filler to any cocktail event. All dishes are served in ceramic noodle bowls, bamboo boats or paper boxes.

Butternut pumpkin ravioli (v)

With broccoli, toasted almonds and beurre blanc

Chargrilled king prawns

On a bed of melon and green asain salad

Beef and thyme sausage

On a bed of creamy mash drizzled with a Shiraz jus

Sunday roast

Traditional roast beef on a bed of roasted vegetables

Moroccan spiced chickpea and vegetable tagine (v)

Lime and lavender corn fed chicken

Dressed With a pomegranate glaze

Wattle seed & juniper berry encrusted beef

With baby vegetable and wild rocket salad, topped with Illawarra plum jam

Blackened Atlantic salmon

With a bush tomato ginger, wattle seed

Moroccan spiced beef

On a bed of Egyptian cous cous & Mediterranean grilled vegetables with a mint & honey jus

Lemongrass & ginger incrusted king fish

With an asain sprout and herb salad Drizzled with palm sugar, lime & chilli



Chilli ginger & lime marinated king fish

With a green papaya salad, dark soy & turmeric oil

Green asain vegetable & marinated tofu (v)

On a bed of miso & lemongrass infused rice Drizzled with a light honey & soya glaze

Muso poached corn fed chicken breast

With Thai basil and tahini rice
Drizzled with a light lemon and soya glaze

Tandoori & twin sesame seed tiger prawns

Topped with a coconut red lentil Komura
On a bed of toasted coconut and coriander leaf salad

Black sugar Atlantic salmon

With a spicy eggplant and parsley sambol on a fennel tomato leek and potato confit

Seared kangaroo fillet

with pomme granit and mint salsa on a bed of roasted kefler potato, swiss chard and watercress leaf

Golden butternut pumpkin, haloumi cheese, cherry tomato, shallots, tatsoi salad(v)

With a tomato & red pepper sage oil

Yellow duck curry

With fragrant rice, star anise & lemon grass

Dessert canapés



fresh Queensland strawberries

Drizzled in dark and white chocolate

iced kir royale

champagne sorbet & crème de cassis

traditional crème brulee

watermelon vodka granita

assorted sorbets

coconut, raspberry & mint, orange & basil, pina colada

chocolate, honey and frangelico mousse

crème chantilly and toffee shards

lemon curd and soft meringue tarts

vanilla bean pannacotta

with fresh strawberries and jelly