



# Sample Canapes Menu

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## COLD

VEGETARIAN SUSHI WITH SOY AND PICKLED GINGER V, GF, VG, NF  
SMOKED CHICKEN AND GREEN MANGO RICE PAPER ROLLS WITH SWEET CHILLI SAUCE GF, DF, NF  
STEAMED PRAWN AND AVOCADO WITH CHERVIL AND CHIVES ON BAGUETTE CRISP DF, NF  
SCALLOP - LIGHTLY STEAMED WITH YUZU JALAPEÑO, PISTACHIO AND CHERVIL GF, DF  
SMOKED SALMON ON RYE CRISP WITH CREAM FRIACHE, RADISH AND CAPERS NF  
BEEF TARTARE WITH PICKLED ONION, NASTRUTIUM AND OYSTER EMULSION GF, NF, DF  
TANDOORI CHICKEN, CHICKPEA AND POMEGRANATE TARTLETS GF, NF  
RATATOUILLE AND HUMMUS VEGAN TARTLET V, DF, NF

## HOT

CHARCOAL AND FETA ARANCINI WITH GOAT'S CURD AND LEMON AIOLI V, NF PERI PERI FALAFEL WITH TZAZIKI V, GF, NF  
TANDOORI PANEER TIKKA SKEWERS WITH MINT CHUTNEY V, GF, NF  
KATAFI PRAWNS WITH MUHAMMARA GF, DF  
MINI BEEF WELLINGTONS NF  
CHICKEN SATAY WITH PEANUT SAUCE DF  
LAMB SAMOSA WITH TOMATO CHUTNEY NF  
BACON MAC AND CHEESE CROQUETTES NF  
INVOLTINI WITH CHORIZO, SPINACH AND RICOTTA NF  
KARAGE CHICKEN NF  
SPINACH AND ONION BHAJIS WITH MINT SAUCE V, GF, DF, NF

## DESSERT

CARROT CAKE POPS  
PETIT FOUR SELECTION  
GREEN TEA FRANGIPANE, CHOCOLATE ALMOND BROWNIE, RED VELVET, HAZELNUT PEBBLE, LEMON  
CHEESECAKE  
MINI CUPCAKES  
DARK CHOCOLATE WITH CRÈME BRULÉE  
LAMINGTONS  
CHOCOLATE MACAROONS  
MINI PROFITEROLES



# Sample Dining Menu

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## ENTREE

**CAPRESE SALAD V, GF, NF** | BURRATA, HEIRLOOM CHERRY TOMATOES, BASIL, BALSAMIC

**ROASTED BEETROOT SALAD GF, NF** | GOAT'S CURD, FALAFEL, CUMIN OIL, SORREL

**QUEENSLAND PRAWNS GF, DF, NF** | AVOCADO PURÉE, SHAVED FENNEL, CUCUMBER AND CARROT NOODLES

**PUMPKIN, GOAT'S CHEESE AND LEEK TART V, NF** | PEA PURÉE, SNOW PEAS

**SEARED SCALLOPS GF, NF** | PANCETTA, CARAMELISED CAULIFLOWER PURÉE, RAISIN VINAIGRETTE, FENNEL FRONDS

**GRILLED LAMB GF, NF** | MUSHROOM AND BLACK GARLIC PURÉE, BUTTERNUT SQUASH, MINT

## MAINS

**MACADAMIA AND HERB CRUSTED LAMB RUMP** | PUMPKIN PURÉE, HARISSA EGGPLANT, TOMATO FETA CRUMB

**BAKED CHICKEN BREAST GF** | PEA RISOTTO, BABY SPINACH, PINE NUTS

**TASMANIAN SALMON GF, NF** | LEMON MASH, WILTED GREENS, BLISTERED CHERRY TOMATOES, CHIMICHURRI

**CONFIT DUCK LEG GF, NF** | BRAISED RED CABBAGE, MAPLE ROASTED BABY CARROTS, BURNT GRAPEFRUIT SAUCE

**BRAISED BEEF CHEEKS GF, NF** | ASPARAGUS, MASHED POTATOES, ONION JAM, RED WINE JUS

**PORK CUTLETS NF, DF** | HONEY SOY GLAZE, JAPANESE SLAW, RICE VINEGAR DRESSING

## DESSERT

**CHOCOLATE PRALINE TART** | RASPBERRIES, GOLD DUSTED SOIL, CRÈME FRAICHE

**PAVLOVA** | PASSION FRUIT CURD, GRAPEFRUIT, LEMON BALM

**LEMON MERINGUE TART** | PASSION FRUIT COULIS, QUEENSLAND STRAWBERRY, PERSIAN FLOSS

**STICKY DATE PUDDING** | BUTTERSCOTCH SAUCE, VANILLA ICE CREAM

**CHEESE BOARD** | CAMEMBERT, CHEDDAR, BLUE, QUINCE, GRAPES, PECANS, LAVOSH

**YOGHURT PANNA COTTA** | MACERATED STRAWBERRIES, EDIBLE FLOWERS

**EARL GREY AND BLACKBERRY MOUSSE** | FRESH BLACKBERRY, BLUEBERRY COULIS, EDIBLE FLOWERS

**MAPLE AND FIG KHEER** | PISTACHIOS, LAVENDER

**MANGO AND COCONUT PEBBLE** | PINEAPPLE ALMOND CAKE, FRESH BERRIES, PASSIONFRUIT COULIS, MINT



# Beverage Package Inclusions

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## **SPARKLING**

NV CHARDONNAY PINOT NOIR BRUT CUVÉE

## **WHITE WINE (CHOOSE 1)**

DE BORTOLI VIVO SAUVIGNON BLANC

DE BORTOLI VIVO CHARDONNAY

## **RED WINE (CHOOSE 1)**

DE BORTOLI VIVO CABERNET MERLOT

DE BORTOLI VIVO SHIRAZ CABERNET

## **BEER (CHOOSE 2)**

JAMES BOAGS PREMIUM

BYRON BAY BREWERY PREMIUM LAGER

JAMES SQUIRE ORCHARD CRUSH CIDER

JAMES SQUIRE 150 LASHES

HANH LIGHT

## **SOFT DRINKS INC.**

COKE VARIETIES

TEA & COFFEE

SPARKLING & STILL WATER