

# WAITER SERVED

*FROM CANAPÉS TO LARGER BITES*

## COLD CANAPÉS

ST DANIELLE PROSCIUTTO AND ROSEMARY GRISSINI

TOMATO AND ROAST CAPSICUM BRUSCHETTA ON CIABATTA CROSTINI

CARPACCIO OF BEEF, TRUFFLE MAYONNAISE, PRESERVED LEMON  
, PARMESAN

BABY CAESAR SALAD BOATS WITH PANCETTA, SHAVED PARMESAN, GARLIC CROUTONS

BELGIAN ENDIVE WITH CARAMELISED WALNUT, PEAR AND GOATS CHEESE

MIXED TAPENADES ON CIABATTA TOAST - GREEN OLIVE AND CAPER, SUNBLUSH TOMATO,  
BLACK OLIVE AND ANCHOVY

SHREDDED FENNEL, APPLE, RADDICIO SALAD

WATERMELON, MINT AND FETA SALAD

CAPRESE BRUSCHETTA OF BOCCONCINI, ROMA TOMATO AND PESTO

ST DANIELLE PROSCIUTTO, ROCK MELON

BELGIAN ENDIVE, BUTTERNUT PUMPKIN, FETA AND PINENUTS

## HOT CANAPÉS

BUFFALO MOZZARELLA AND SUN BLUSH TOMATO ARRANCINI WITH PESTO DRIZZLE

OLIVE ALL'ASCOLANA - CRUMBED PORK AND VEAL WRAPPED SICILIAN OLIVES WITH LEMON  
AIOLI

LEEK AND POTATO SOUP WITH CRUMBLED BLUE CHEESE AND SMOKED PANCETTA

ITALIAN STYLE CROQUE MADAME; ST DANIELLE PROSCIUTTO, MOZZARELLA AND BASIL

TARTLETS - SELECTION OF VEGETARIAN AND NON-VEGETARIAN FILLINGS

DUKKAH MARINATED CHARRED LAMB SKEWERS WITH MINT AND YOGHURT DRESSING

GRILLED GOATS CHEESE, AND ROMA TOMATO WITH PESTO ON CIABATTA TOAST

POLPETTE - TRADITIONAL ITALIAN SPICED MEATBALLS SMOKED PAPRIKA AIOLI

SPICY BEEF KEBABS WITH TOMATO, LIME AND CORIANDER SALSA

SALT AND PEPPER CRUMBED CALAMARI, THREE CITRUS DRESSING

CHICKEN SATAY WITH PEANUT, LIME, CHILLI AND CORIANDER DIP

TEMPURA CHICKEN WITH ROCKET MAYONNAISE

MINIATURE FISH CAKES WITH CHILLI DIP

MINI PIZZAS WITH A SELECTION OF TOPPINGS

ZUCCHINI, GOATS CHEESE AND SEMI DRIED TOMATO FRITTERS, CUMIN RAITA  
MOROCCAN SPICED BUTTERNUT PUMPKIN, PINE NUTS AND FETA

### **PREMIUM CANAPÉS**

SEARED FILLET OF BEEF CARPACCIO EN CROUTE - WITH WHOLEGRAIN MUSTARD AND BABY  
SPINACH

PROSCIUTTO, GORGONZOLA AND CHARRED FIG BRUSCHETTA

SMOKED SALMON, FRESH DILL AND CRÈME FRAICHE ROLLATINE

TRIO OF FRESH OYSTERS - NATURAL, PROVENÇAL AND KILPATRICK

FRESH KING PRAWNS WITH FINGER LIME AND CHILLI AIOLI

SASHIMI TUNA WITH SESAME AND GINGER DRESSING

MINI SHOTS OF OYSTER BLOODY MARY

PROSCIUTTO WRAPPED GRILLED FIGS

BARBECUED LA BOQUERIA CHORIZO AND LOCAL KING PRAWN, SALSA VERDE

KINGFISH CARPACCIO, WITH LIME CRÈME FRAICHE,

BARBECUED PRAWN SKEWERS MARINATED IN CHILLI, FRESH GARLIC, PARSLEY

TEMPURA ZUCCHINI FLOWER STUFFED WITH BASIL PESTO AND MILAWA GOATS CHEESE

SEARED SCALLOP WITH SHALLOTS AND GRATED GINGER

PICKED LOBSTER SALAD AND QUAIL EGG

TUNA SASHIMI WITH MISO REDUCTION

BEER BATTERED BLUE EYE COD WITH SALSA VERDE DRESSING

ROAST MAPLE GLAZED DUCK SHANKS, WATERMELON JAM

### **MAIN SIZE**

*(SERVED IN CONES / PLATES / TRAYS)*

WASABI TEMPURA FISH, SHOESTRING FRIES, CITRUS AIOLI

LA BOQUARIA CHORIZO AND CHICKEN BOSCAIOLA, TORTIGLIONI PASTA

BBQ BEEF SHORT RIBS CHILI AND LIME BEAN SALSA, CHIPOTLE AIOLI

LINGUINI GAMBERONI - PRAWNS, ROAST GARLIC AND CHILLI TOMATO SAUCE, ROCKET

CHARRED SA LAMB RUMP WITH ROSEMARY POTATO ROSTI AND ROAST PUMPKIN PUREE

ORANGE AND ROSEMARY GLAZED ATLANTIC SALMON, SAFFRON RISOTTO, AVOCADO  
SALSA

PANCETTA WRAPPED EYE FILLET, PARMESAN AND TRUFFLE DORRIGO POTATO MASH,  
CAVOLOA NERO

LEMON AND THYME CHICKEN ESCALLOPS, WRAPPED IN PANCETTA, SOFT SAGE POLENTA,  
BABY LEAF SPINACH

RIGGATONI WAGYU BOLOGNESE, SHAVED PARMESAN

ROSEMARY SKEWERED SEAFOOD MEDLEY, FENNEL AND BLOOD ORANGE SALAD, WITH  
TARTARE

PRESSED BANGALOW PORK BELLY, FENNEL APPLE AND RADDICIO SLAW

VALPOLICELLA BEEF BOURGUIGNON, KIPFLER POTATOES AND BABY CARROTS

BAKED BLUE EYE COD, DAUPHINOISE POTATOES, MINTED PEA PUREE

