



rowing menu

[ALL PASS AROUND WITH SMALL PLATES, BOWLS, SHOT GLASSES, BOXES ETC.]

[Select 14 items from the list below]

We recommend 6 or 7 canapés/entrees; 1 soup; 3 main courses; 3 or 4 dessert canapés

COLD CANAPÉS/ENTREES

- Betel leaf with minced chicken, mint, coriander, lime (GF)
- Vietnamese spring rolls, chilli-coriander dressing (GF)
- Bruschetta of wild mushroom, marinated goats cheese
- Semi-dried tomato and Persian feta on croutons
- Blue swimmer crab salad, lime and tomato chutney (GF)
- Cornet of beetroot salad, goats curd and baby herbs
- Cornet of salmon tartare, crème fraiche and salmon pearls
- Fresh tuna rice paper rolls, soy bean and lime sauce (GF)
- Sashimi of kingfish, blood orange and ginger vinaigrette (GF)
- Freshly shucked coffin bay "virgin oysters" in a selection of dressings (GF)
- Smoked salmon on semolina blini, crème fraiche and chives
- Fresh prawn, lychee and mint wrap, rice paper rolls (GF)
- Nori and sushi, wasabi and soy sauce (GF without sauce)
- Peeled crystal bay prawn, avocado salsa (GF)
- Seared tuna, black sesame & a pickled cucumber and shiitake salad (GF)
- Peking duck pancakes, hoisin

HOT CANAPÉS/ENTREES

- Kumera and carrot latkes
- Corn and Haloumi Fritters
- Salt cod and potato beignet
- Twice baked cheese soufflé, sauce soubise
- Tartlet of Persian fetta, caramelised onion and fresh thyme
- Crispy silken tofu, dashi broth and bonito flakes (GF)
- Steamed vegetable dim sum, black and white sesame
- Prawn dumpling
- Crispy soft shell crab, lime aioli
- Scallop shot, citrus and sake (GF)
- Teriyaki salmon, baby Asian greens
- Salt and Szechwan pepper calamari
- Prawn skewers, chilli crisps
- Pan seared half-shell scallops, cannellini beans, salsa rossa, marjoram (GF)
- Satay chicken mini skewer, coconut rice cake (GF)
- Lamb Masala Skewers, Mint Raita (GF)
- Spring rolls with beef fillet and shiitake mushrooms
- "Arancini Di Riso" (risotto balls stuffed with mozzarella and sundried tomato)

SOUP SHOTS

Select from: vodka gazpacho, laksa, mushroom and chestnut, duck noodle or sweet corn and basil



FOOD STATION OPTIONS

- Dumpling, gnocchi, mushroom or paella bar [\$8pp]
- Anitpasta bar [\$12pp]
- Outdoor grill [\$15pp]
- Oyster and seafood bar [\$15pp]
- Seafood, sushi and sashimi scape: [\$15pp]

MAIN COURSES

- Barramundi, kaffir lime and ginger dressing (GF)
- Atlantic salmon, citrus salad and orange glaze (GF)
- Confit of ocean trout, coriander, walnuts and tahini (GF)
- Single lamb cutlet, kumera mash (GF)
- Crispy skin salt and pepper quail (GF)
- Veal scaloppini, celeriac puree, crispy sage and onion jam (GF)
- Stuffed zucchini flowers, roasted pumpkin, ricotta and basil oil
- Salad of ocean trout and linguini, basil pesto, sundried tomatoes and spinach
- Pan fried gnocchi, sautéed wild mushrooms, fresh peas and truffle oil
- Chicken "Pad Si Ew", garlic chives, bean sprouts (GF)
- Mild Thai green curry chicken pie

DESSERT CANAPES

- Zest Lemon Meringue Tartlet
- Warm Chocolate And Honey Self-saucing Pudding
- Layered Chocolate Delice (GF Without Tuille)
- Raspberry And Vanilla Bean Pannecotta, Sauterne Jelly (GF)
- Fresh Sorbet Shots (GF)
- Fresh Summer Berry Compote (GF)
- Watermelon And Vodka Granita (GF)
- Chocolate Mocha Tarts
- Passionfruit Brulee (GF)
- Tiramisu
- Mini Pavlova, Mascarpone, Strawberries And Passionfruit Coulis (GF)
- Semi-Freddo Of White Chocolate, Pistachio And Praline, Gold Leaf (GF)
- Sticky Date And Fig Pudding
- French Lavender And Blood Orange Crème Caramel (GF)
- French Caramelised Apple Tartlets

DESSERT STATION OPTIONS:

- Gelato Bar [add \$8pp]
- Chocolate, sweets and fruit display [add \$12pp]
- Cheese, sweets and fruit display [add \$15pp]
- Espresso bar with barista – POA