## ROVING MENU

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

3 HOUR - select 10 items from the list below [3 or 4 canapés/entrees; 1 soup; 3 main courses; 2 or 3 dessert canapés] 4 OR 5 HOUR - select 12 items from the list below [5 or 6 canapés/entrees; 1 soup; 3 main courses; 2 or 3 dessert canapés]

COLD CANAPES/ENTREES<br>Bruschetta of Wild Mushroom, Marinated Goats Cheese<br>Semi-dried Tomato and Persian Feta on Croutons<br>Cornet [choice of Duck Parfait, Quince, Cornichon, Walnut / Smoked Eggplant, Tomato Jam, Labne, Za'atar / Tuna, Yuzu, Furikake, Wasabi]<br>Fresh Rice Paper Rolls [choice of Tofu, Avocado, Snow Pea / Seared Tuna, Pickled Cucumber, Shiitake Mushroom, Wakame / Prawn, Green Papaya, Lychee, Nam Jim / Betel Leaf, Larb Chicken, Chilli Jam] (GF, DF, EF)<br>Sashimi of Kingfish, Pink Grapefruit, Green Papaya, Citrus Wasabi Dressing (GF, DF, Ef)<br>Freshly Shucked Sydney Rock Oysters, Selection of Dressings (GF, DF, EF)<br>Smoked Salmon on Semolina Blini, Crème Fraiche, Chives<br>Nori and Sushi, Wasabi, Soy Sauce (GF, DF, EF)<br>Marinated Tiger Prawn, Avocado Salsa, Tortilla (GF, DF, EF)<br>Seared Tuna, Black Sesame, Pickled Cucumber and Shiitake Salad (GF, DF, EF)<br>Five Spice Duck Pancakes, Cucumber, Shallot, Hoisin<br>\section*{HOT CANAPES/ENTREES}<br>Carrot and Onion Bhaji, Mint Yoghurt (GF)<br>Sweet Corn, Zucchini and Haloumi Fritters, Sumac Aioli<br>Hot Smoked Salmon and Potato Croquette, Herb Mayonnaise<br>Twice Baked Cheese Soufflé, Sauce Soubise<br>Tartlet of Persian Fetta, Caramelised Onion, Fresh Thyme<br>Fried Silken Tofu, Mushroom Dashi, Furikake, Shallot, Radish (GF, DF, EF, V)<br>Steamed Spinach and Mushroom Dumpling, Sesame, Chive (DF, EF)<br>Prawn Dumpling (DF, EF)<br>Panko Crumbed Soft Shell Crab, Sriracha Mayonniase<br>Scallop Shot, Citrus, Sake (GF, DF, EF)<br>Salt and Szechwan Pepper Calamari, Lime Aioli<br>Grilled Peri Peri Prawn Skewers, Chimichurri (DF, EF)<br>Pan Seared Scallops, Cauloflower Puree, Tomato Jam, Smoked Almond Dukkah (GF, DF, EF) Satay Chicken Mini Skewers (DF, EF)<br>Korean Style Fried Chicken, Kimchi Mayonniase [GF, contains peanuts]<br>Shawarma Spiced Lamb Skewer, Pomegrante Molasses, Labne (GF)<br>Spring Roll, Beef Fillet and Shiitake Mushrooms<br>Beef Brisket Spring Roll, American Cheese, Dill Pickle<br>"Arancini Di Riso" Risotto Balls [choice of Mozzarella and Sundried Tomato / Mushroom and Pecorino<br>\section*{SOUP SHOTS}<br>Laksa (DF, EF) / Duck Noodle (DF, EF) / Pea and Asparagus with Creme Fraiche and Chives / Sweet Corn and Basil

# MAIN COURSE CANAPES <br> Barramundi, Kaffir Lime, Ginger Dressing (GF, DF, EF) <br> Oven Roasted Barramundi, Cauliflower Puree, Cafe Di Paris (GF) <br> Atlantic Salmon, Salsa Verde, Citrus Beurre Blanc (GF, EF) <br> Confit of Ccean Trout, Coriander, Walnuts and Tahini (GF, can be DF/EF) <br> Shawarma Spiced Lamb Cutlet, Sweet Potato Puree, Salsa Verde (GF, can be DF/EF) <br> Beef Tenderloin, Pomme Puree, Bone Marrow Butter, Red Wine Jus (GF, can be EF) Stuffed Zucchini Flowers, Three Cheese, Romesco Sauce <br> Salad of Ocean Trout, Linguini, Basil Pesto, Sundried Tomatoes, Spinach Pan Fried Gnocchi, Sautéed Wild Mushrooms, Fresh Peas, Truffle Oil (GF, can be DF/EF) Ricotta Gnocchi, Butternut Pumpkin, Spinach, Brown Butter, Walnuts, Pecorino (GF) Fried Rice Bowl [choice of Char-sui Pork; Satay Chicken or Teriyaki Tofu], Vegetables, Egg (GF, DF) <br> Puff Pastry Pot Pie [choice of Butter Chicken; Braised Beef and Mushroom or Moroccan Style Vegetable Tagine] <br> Soba Noodle Salad, Avocado, Soft Egg, Pickled Cucumber, Soy Ginger Dressing [choice of Miso Glazed Salmon or Teriyaki Chicken] <br> Sliders [choice of Chicken Katsu, Pickled Cucumber, Kewpi Mayonnaise, BBQ Sauce, Slaw / Beef Brisket, Smoked Cheddar, Tomato Relish, Dill Pickles, Slaw / Crumbed Market Fish, Iceberg, Cucumber, Tartare Sauce] Crumbed Market Fish and Chips, Home Made Tartare Sauce 

DESSERT CANAPES<br>Zest Lemon Meringue Tartlet<br>Warm Chocolate and Honey Self-saucing Pudding Layered Chocolate Delice (GF without Tuille) Lemon Myrtle and Blueberry Pannecotta, Veriuice Jelly (GF)<br>Fresh Sorbet Shots (GF, DF, EF)<br>"Pina Colada" Granita [Pineapple Rum Granita, Coconut Sorbet] (GF, DF, EF) Chocolate Mocha Tarts<br>Passionfruit Brulee (GF) Tiramisu<br>Mini Pavlova, Mascarpone, Strawberries, Blueberries And Passionfruit Coulis (GF)<br>Semi-Freddo of White Chocolate, Pistachio And Praline, Gold Leaf (GF) Spiced Apple and Date Pudding, Candied Walnuts, Salted Caramel Orange and Vanilla Crème Caramel (GF)<br>French Caramelised Apple Tartlets<br>Poached Seasonal Fruit Frangipane Tart, Toasted Macadamia, Vanilla Cream<br>Banoffie Pie, Salted Caramel, Candied Pecan

