ROVING MENU

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

[Select 12 items from the list below]

We recommend 5 or 6 canapés/entrees; 1 soup; 3 main courses; 2 or 3 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, Baby Herbs
Cornet of Salmon Tartare, Crème Fraiche 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”, Selection of Dressings [GF]
Smoked Salmon on Semolina Blini, Crème Fraiche, Chives
Fresh Prawn, Lychee and Mint Rice Paper Rolls [GF]
Nori and Sushi, Wasabi, Soy Sauce [GF without Sauce]
Peeled Crystal Bay Prawn, Avocado Salsa [GF]
Seared Tuna, Black Sesame, Pickled Cucumber and Shiitake salad [GF]
Teriyaki Salmon, Baby Asian Greens
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, Fresh Thyme
Crispy Silken Tofu, Dashi Broth, Bonito Flakes [GF]
Steamed Vegetable Dim Sum, Black and White Sesame
Prawn Dumpling
Crispy Soft Shell Crab, Lime Aioli
Scallop Shot, Citrus, Sake [GF]
Salt and Szechwan Pepper Calamari
Prawn Skewers, Chilli Crisps
Pan Seared Scallops, Cannelini Beans, Salsa Rossa, Marjoram [GF]
Satay Chicken Mini Skewers [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: Laksa, Mushroom and Chestnut, Duck Noodle or Sweet Corn and Basil

SOUP SHOTS

Laksa, Mushroom and Chestnut, Duck Noodle or Sweet Corn and Basil
MAIN COURSES
Barramundi, Kaffir Lime, Ginger Dressing (GF)
Atlantic Salmon, Citrus Salad, 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, Onion Jam (GF)
Stuffed Zucchini Flowers, Roasted Pumpkin, Ricotta, Basil Oil
Salad of Ocean Trout and Linguini, Basil Pesto, Sundried Tomatoes, Spinach
Pan Fried Gnocchi, Sautéed Wild Mushrooms, Fresh Peas, 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-sauing 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