



# 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-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