



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

- Bruschetta of Wild Mushroom, Marinated Goats Cheese
- Semi-dried Tomato and Persian Feta on Croutons
- Cornet [*choice of Chicken Liver Parfait, Quince, Cornichon / Smoked Eggplant, Tomato Jam, Labne, Za'atar / Tuna, Yuzu, Furikake, Wasabi*]
- 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)
- Sashimi of Kingfish, Pink Grapefruit, Green Papaya, Citrus Wasabi Dressing (GF, DF, EF)
- Freshly Shucked Sydney Rock Oysters, Selection of Dressings (GF, DF, EF)
- Smoked Salmon on Semolina Blini, Crème Fraiche, Chives
- Nori and Sushi, Wasabi, Soy Sauce (GF, DF, EF)
- Marinated Tiger Prawn, Avocado Salsa, Tortilla (GF, DF, EF)
- Seared Tuna, Black Sesame, Pickled Cucumber and Shiitake Salad (GF, DF, EF)
- Five Spice Duck Pancakes, Cucumber, Shallot, Hoisin

HOT CANAPES

- Carrot and Onion Bhaji, Mint Yoghurt (GF)
- Sweet Corn, Zucchini and Haloumi Fritters, Sumac Aioli
- Hot Smoked Salmon and Potato Croquette, Herb Mayonnaise
- Twice Baked Cheese Soufflé, Sauce Soubise
- Tartlet of Persian Fetta, Caramelised Onion, Fresh Thyme
- Fried Silken Tofu, Mushroom Dashi, Furikake, Shallot, Radish (GF, DF, EF, V)
- Steamed Spinach and Mushroom Dumpling, Sesame, Chive (DF, EF)
- Prawn Dumpling (DF, EF)
- Panko Crumbed Soft Shell Crab, Sriracha Mayonnaise
- Scallop Shot, Citrus, Sake (GF, DF, EF)
- Salt and Szechwan Pepper Calamari, Lime Aioli
- Grilled Peri Peri Prawn Skewers, Chimichurri (DF, EF)
- Pan Seared Scallops, Cauliflower Puree, Tomato Jam, Smoked Dukkah (GF, EF)
- Korean Style Fried Chicken, Kimchi Mayonnaise
- Shawarma Spiced Lamb Skewer, Pomegranate Molasses, Labne (GF)
- Spring Roll, Beef Fillet and Shiitake Mushrooms
- Beef Brisket Spring Roll, American Cheese, Dill Pickle
- "Arancini Di Riso" Risotto Balls [*choice of Mozzarella and Sundried Tomato / Mushroom and Pecorino*]

SOUP SHOTS

- Laksa (DF, EF) / Duck Noodle (DF, EF) / Pea and Asparagus with Creme Fraiche and Chives / Sweet Corn and Basil*



MAIN COURSE CANAPES

- Barramundi, Kaffir Lime, Ginger Dressing (GF, DF, EF)
- Oven Roasted Barramundi, Cauliflower Puree, Cafe Di Paris (GF)
- Atlantic Salmon, Salsa Verde, Citrus Beurre Blanc (GF, EF)
- Confit of Ocean Trout, Coriander, Tahini (GF, can be DF/EF)
- Shawarma Spiced Lamb Cutlet, Sweet Potato Puree, Salsa Verde (GF, can be DF/EF)
- Beef Tenderloin, Pomme Puree, Bone Marrow Butter, Red Wine Jus (GF, can be EF)
- Stuffed Zucchini Flowers, Three Cheese, Romesco Sauce
- Salad of Ocean Trout, Linguini, Sunflower Seed 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, Pecorino (GF)
- Fried Rice Bowl [choice of Char-sui Pork; Chicken or Teriyaki Tofu], Vegetables, Egg (GF, DF)
- Puff Pastry Pot Pie [choice of Butter Chicken; Braised Beef and Mushroom or Moroccan Style Vegetable Tagine]
- Soba Noodle Salad, Avocado, Soft Egg, Pickled Cucumber, Soy Ginger Dressing
[choice of Miso Glazed Salmon or Teriyaki Chicken]
- 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

- Zest Lemon Meringue Tartlet
- Warm Chocolate and Honey Self-saucing Pudding
Layered Chocolate Delice (GF)
- Lemon Myrtle and Blueberry Pannacotta, Verjuice Jelly (GF)
- Fresh Sorbet Shots (GF, DF, EF)
- "Pina Colada" Granita [Pineapple Rum Granita, Coconut Sorbet] (GF, DF, EF)
- Chocolate Mocha Tarts
- Passionfruit Brulee (GF)
- Tiramisu
- Mini Pavlova, Mascarpone, Strawberries, Blueberries, Passionfruit Coulis (GF)
- Semi-Freddo of White Chocolate, Praline, Gold Leaf (GF)
- Spiced Apple and Date Pudding, Salted Caramel Sauce
- Orange and Vanilla Crème Caramel (GF)
- French Caramelised Apple Tartlets
- Banoffee Pie, Salted Caramel, Banana Crisp