



CANAPÉ MENU

CANAPÉ PACKAGES

\$40 per person - 5 pieces - 3 cold / 2 hot

\$50 per person - 7 pieces - 4 cold / 3 hot

\$60 per person - 9 pieces - 5 cold / 4 hot

CANAPÉ SELECTIONS

COLD

Duck and water chestnut san choi bao with fragrant herbs and fried shallots

Caprese Crostini with semi dried tomatoes, buffalo mozzarella and pesto (VEG)

Pickled vegetable with hummus, za'atar and crostini (GFO / VEG / V)

Wagyu bresaola with celeriac remoulade and grilled ciabatta

Coconut and pickled mango sambal with palm sugar dressing and fragrant herbs (V / VEG/ GF)

House cured salmon and avocado salad with yuzu dressing (GF)

Mini quinoa and roasted vegetable salad bowls with tahini dressing (V / VEG / GF)

HOT

Seared Hokkaido scallops with grilled melon & black garlic purée (GF)

Vegetable and water chestnut spring rolls with chilli plum sauce (V / VEG)

Wagyu beef sliders with bacon, lettuce and miso mayo

Ginger and shiitake mushroom dumplings with soy pudding (V / VEG)

Japanese-style fried chicken with kewpie mayo and pickled ginger (GF)

Crispy fried tiger prawns with fragrant herb salad and Sriracha mayo (GF)

Mini bikini sandwich with shaved jamon, truffle paste and Manchego cheese

Slow roasted pulled pork bao with apple and coriander slaw and Sriracha sauce

Seared shiitake mushroom bao with grilled asparagus and fragrant herbs (V / VEG)

Soft shell crab tacos with picco de gallo, Sriracha mayo and avocado purée

DESSERTS

Mini cones - lemon meringue, chocolate mousse, salted caramel and banana toffee cream

Black sticky rice pudding with caramelised mango, fried shallots, coconut cream and mint

***V - Vegetarian *VEG - Vegan *GF - Gluten Free**