



Canapé menu Xmas 2023

7 pieces per person - \$46

8 pieces per person - \$53

9 pieces per person - \$61

For a balanced canapé menu, we recommend you select up to 3 items from each section (max 3 seafood). Additional seafood items +\$7 per selection

Any dietary requirements can be catered for with advanced notice.

Please note this menu is subject to change based on produce availability and seasonality.

Seafood:

Sydney rock oysters - mignonette

Atlantic Salmon en croute - horseradish cream

Marinated octopus - beans, potato, olives

Anchovy toast - whipped smoked garlic butter on focaccia

Croquettes - salt cod, capers, cucumber aioli

Vegetarian:

Cheesy polenta fritters – fermented chilli aioli

Bruschetta - cherry tomatoes, buffalo mozzarella, basil and evo

Zucchini flowers filled with ricotta, foir di latte

Saffron arancini - aioli

Meat:

Duck liver pate - pickled vegetables on crostini

Pork & veal polettini- puttanesca sugo

Peppercorn crusted beef - horseradish on crostini

Pork belly bites - chilli & shallots

Pizza:

Margherita - tomato, mozzarella, basil

Vegetarian - roast vegetables, tomato, mozzarella

Diavola - spicy salami, tomato, onions, mozzarella

Capricciosa - mushrooms, mortadella, artichoke, onion, olives

Dessert:

Panna cotta, Nutella, grapes

Chocolate brownies

Mini cannoli – chocolate ricotta

Mini pavlova, mascarpone, fruits

Antipasti Boards (serves 6 - 8): \$90 each board

Vegetarian antipasto: marinated & grilled vegetables, house relish, frittata, grissini

Salumi: prosciutto, salami picante, bresaola, salami finocchio, giardiniera, grissini

Cheese: a selection of de vine cheeses, fruits, quince paste, house lavosh