

CANAPE MENU

(6 CHOICES HOT & COLD \$35)

(10 CHOICES HOT & COLD \$50)

HOT

PORK BELLY WITH APPLE SAUCE AND RED WINE JUE

ARANCINI BALLS WITH RICH NAPOLI SAUCE AND PARMENSEN CHEESE

CHICKEN SATAY WITH SPICY PEANUT SAUCE

COCONUT PRAWNS WITH LIME AIOLI

THAI FISH CAKES WITH CHILLI JAM

CALAMARI WITH AIOLI AND LEMON

POLENTA CHIP WITH BLACK GARLIC MAYO AND PARMESAN CHEESE

PULLED PORK AND ASAIN SLAW SLIDERS

COLD

MINI ITALIAN BRUSCHETTA

POACHED CHICKEN OR VEGETARIAN RICE PAPPER ROLL WITH CHILLI LIME DIPPING SAUCE

SMOKED SALMON BELLINI WITH SOUR CREAM AND CHIVES

RARE ROAST BEEF CROSTINI WITH HORSERADISH CREAM

PARMA HAM AND MOZERELLA ROLL WITH ROCKET AND BALSAMIC GLAZE

(ALTERNATE DROP)

\$45

CHOICE OF TWO MAINS & TWO DESSERTS

MAINS

EYE FILLET, ROSEMARY MASH POTATO, BROCCOLINI & RED WINE JUS

CRISPY SKIN SALMON WITH SWEET POTATO GRATIN, LEMON GRILLED ASPARAGUS AND PESTO DRESSING

CHICKEN BREAST WRAPPED IN PROSCIUTTO STUFFED WITH SUNDRIED TOMATO, HALLOUMI & HERBS SERVED WITH ROSEMARY
ROASTED BABY POTATOES, GREEN BEANS & SALSA VERDE

THAI CHICKEN CURRY WITH BASAMATI RICE

DESSERT

CHEESECAKE

MUDCAKE WITH VANILLA BEAN ICE CREAM

CITRUS TART WITH DOUBLE CREAM

(ALTERNATE DROP)

\$65

CHOICE OF FOUR ENTREES, FIVE MAINS & FOUR DESSERTS

ENTRÉE

SZECHUAN PEPPER & SALT CALAMARI

PRAWN AVOCADO COCKTAIL

SEARED SCALLOPS WITH PEA PUREE & CRISPY PROSCIUTTO

CRISPY PORK BELLY WITH APPLE, FENNEL SLAW, CARAMALISED APPLE & BALSAMIC SAUCE

PROSCIUTTO WRAPPED SCALLOPS AND SWEET POTATO MASH

CAJUN CHICKEN SKEWERS WITH GARLIC AILOI

MAINS

THAI CHICKEN CURRY AND BASAMATI RICE

200gm EYE FILLET, ROSEMARY MASH POTATO, BROCCOLINI & RED WINE JUS

CRISPY SKIN SALMON WITH SWEET POTATO GRATIN, LEMON GRILLED ASPARAGUS WITH PESTO DRESSING

CHICKEN BREAST WRAPPED IN PROSCIUTTO STUFFED WITH SUNDRIED TOMATO, HALLOUMI & HERBS SERVED WITH ROSEMARY ROASTED BABY POTATOES, GREEN BEANS & SALSA VERDE

SLOW ROASTED BEEF SHANKS BRAISED WITH VEGETABLES AND RED WINE SERVED WITH TRADITIONAL MASH POTATO AND GREEN BEANS

DESSERT

CHEESECAKE

MUDCAKE WITH VANILLA BEAN ICE CREAM

CITRUS TART WITH DOUBLE CREAM

(ALTERNATE DROP)

\$85

CANAPES ON ARRIVAL (CHOICE OF THREE)

CHOICE OF FOUR ENTREES, FIVE MAINS, FOUR DESSERTS

ENTRÉE

SZECHUAN PEPPER & SALT CALAMARI

PRAWN AVOCADO COCKTAIL

SEARED SCALLOPS WITH PEA PUREE & CRISPY PROSCIUTTO

CRISPY PORK BELLY WITH APPLE, FENNEL SLAW, CARAMALISED APPLE & BALSAMIC SAUCE

PROSCIUTTO WRAPPED SCALLOPS AND SWEET POTATO MASH

CAJUN CHICKEN SKEWERS WITH GARLIC AILOI

MAINS

THAI CHICKEN CURRY AND BASAMATI RICE

200gm EYE FILLET, ROSEMARY MASH POTATO, BROCCOLINI & RED WINE JUS

CRISPY SKIN SALMON WITH SWEET POTATO GRATIN, LEMON GRILLED ASPARAGUS WITH PESTO DRESSING

SLOW ROASTED BEEF SHANKS BRAISED WITH VEGETABLES AND RED WINE SERVED WITH TRADITIONAL MASH POTATO AND GREEN BEANS

CHICKEN BREAST WRAPPED IN PROSCIUTTO STUFFED WITH SUNDRIED TOMATO, HALLOUMI & HERBS SERVED WITH ROSEMARY ROASTED BABY POTATOES, GREEN BEANS & SALSA VERDE

DESSERT

CHEESE PLATE

MUDCAKE WITH VANILLA BEAN ICE CREAM

CITRUS TART WITH DOUBLE CREAM

BEVERAGE PACKAGE

FOURS HOURS @ 55PP

THREE HOURS @ 45PP

INCLUSIVE OF HOUSE WINE

SAUVIGNON BLANC

CHARDONNAY

SHIRAZ

BRUT CUVEE

ALL \$38 PER BOTTLE

FULL WINE LIST IS AVAILABLE WITH AN ADDED 10% DISCOUNT

BEERS \$9.00

STANDARD SPIRITS \$9.00

VODKA, SCOTCH, BACARDI, MALIBU, RUM, BOURBON, GIN

SOFT DRINKS, JUICE AND WATER AVAILABLE

salt

café | bar

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