

Premium canapés \$4.50 per piece (25pcs min) or \$112.50 per platter (25 pcs per platter)

Peking duck pancakes with hoisin and cucumber
BBQ lamb kebabs with pomegranate and coriander
Duck and date pastilla with sumac and lemon yoghurt
Potato blini with roasted peppers and eggplant
Gravlax of ocean trout on a potato blini with caviar and horseradish crème fraiche
Tomato tarts with marinated goats feta, baby basil and red onion jam
Yellowtail kingfish bruschetta with smokey eggplant on toasted olive bread
Roasted pork belly with ginger plum jam
Sushi – Assorted vegetarian, seafood, duck and beef
Selection of oysters - natural, green nahm jim and ponzu
King prawns wrapped in Vietnamese mint and cucumber served w/ firecracker sauce
Tempura yellowfin tuna and watermelon skewers w/ black olive caramel
Lamb and hoisin pie with icing sugar
Duck pithivier with flavours of star anise
Quail pie roasted with thyme, lemon and verjuice
Veal osso bucco pie with gremolata
Handmade steamed duck wontons with ginger plum sauce
Confit carrot arancini with roasted carrot hommus
Mixed wild mushroom pies with quince jam

Standard Finger Food \$87.50 per platter (25 pcs per platter)

Prawn purses with red voodoo sauce
Sweet potato pastries with moroccan spices
Beef, burgundy and mushroom pie with sherry quince jam
Chicken, leek and white wine pies
Pork sausage rolls with tomato relish
Handmade green chilli chicken wontons with nouc cham dipping sauce
Roasted pumpkin, basil and garlic cream pies

Basic finger food package \$20 per head (1 piece of each of the following per person)

Assorted gourmet pizza slices
Mini beef burgers w/ gruyere, relish and rocket
Handmade green chilli chicken wontons with nouc cham dipping sauce
Prawn purses with red voodoo sauce
Roasted pumpkin, basil and garlic cream pies
Traditional pie with relish

Grazing platters

Charcuterie Boards - assortment of cured meats and accompaniments **\$65**
Assorted gourmet pizzas **\$17**
Herbed focaccia and housemade dips **\$45**

Bowl Food

Vietnamese chicken coleslaw **\$9**
Coq au vin with parsnip puree **\$9**
Poached ocean trout with warm kipflers, green olives, orange and goats feta **\$9**
Beer batter flathead with chips and house tartare **\$9**
Moroccan lamb tagine with Persian palace cous cous **\$9**
Mini venison burgers with greyure, relish and cos **\$7.50**

Breakfast Canapés

\$100 per platter (25 pcs per platter)

Scramble egg tartlets w/ candied prosciutto
Fruit skewers w/ snow sugar
Mini Danishes
Mini corn cakes w/ ocean trout gravlax and aioli
Brioche soldiers w/ poached rhubarb and pistachio labna
Rockmelon wrapped in prosciutto w/ ricotta
\$112.50 per platter (25 pcs per platter)
Mini Quiches

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st kilda beach