

Canape and Finger Food Menu

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

Gravlax of ocean trout on a potato blini with caviar and horseradish crème fraiche
King prawns wrapped in Vietnamese mint and cucumber served w/ firecracker sauce
Seared yellowfin tuna and watermelon skewers w/ black olive caramel
Selection of oysters - natural, green nahm jim and ponzu
Smoked salmon parfait with chive oil and flying fish roe
Sea Scallop ceviche with eggplant caviar and black olive toast
Salt code brandade with saffron oil
Smoked ocean trout on crispy wonton with nahm jim sauce
Sushi – Assorted vegetarian, seafood, duck and beef
Lamb shank and rosemary pie
Peking duck pancakes with hoisin and cucumber
BBQ lamb kebabs with pomegranate and coriander
Roasted pork belly with ginger plum jam
Duck pithivier with flavours of star anise
Bacon and egg deluxe' brioche, jamon and quail egg
Warm oxtail tart with spiced carrot puree
Steamed pork buns with pickled cucumber
Poached veal brushcetta with tuna mayo and confit garlic
Mini corn fritter with ocean trout tartare and spicy ketchup (v)
Tomato tarts with marinated goats feta, baby basil and red onion jam (v)
Ricotta fritters with salsa rossa piccante (v)

Standard canapés \$3.50 (25pcs min) or \$87.50 per platter (25 pcs per platter)

Prawn purses with red voodoo sauce
Yellow fin tuna tartare cone with avocado puree
Beef, burgundy and mushroom pie with sherry quince jam
Butter chicken Pies
Pork sausage rolls with tomato relish
Handmade green chilli chicken wontons with nouc cham dipping sauce
RFC' Republica fried chicken with chilli caramel
Roasted pumpkin, basil and garlic cream pies (v)
Mixed wild mushroom pies with quince jam (v)
Confit carrot arancini with roasted carrot hommus (v)
Sweet potato pastries with moroccan spices (v)

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

Grazing platters

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

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

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
Beef, burgundy and mushroom pie with sherry quince jam

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