



Roving Dinner Menu

[All pass around with small plates, bowls, shot glasses, boxes etc]

[Select 14 items from the list below; plus plunger coffee/tea [if required]

Recommend 6 or 7 canapés/entrees; 1 or 2 soups; 2 or 3 main courses; 4 dessert canapés]

Cold Canapés/Entrees

Betel leaf with Minced Chicken, Mint, Coriander, Lime
Vietnamese Spring Rolls with Chilli-Coriander Dressing
Bruschetta of wild mushroom and marinated goats cheese
Semi-dried Tomato with Persian Fetta on Croutons
Blue Swimmer Crab Salad with Lime and Tomato chutney
Cornet of Beetroot Salad with Goats Curd and Baby Herbs
Cornet of Salmon Tartare with Crème Fraiche and Salmon Pearls
Fresh Tuna Rice Paper Rolls with Soy Bean and Lime sauce
Sashimi of Kingfish with Blood Orange and Ginger Vinaigrette
Freshly Shucked Coffin Bay "Virgin Oysters" in a selection of dressings
Smoked Salmon on Semolina Blini with Crème Fraiche and Chives
Fresh Prawn, Lychee and Mint Wrap with Rice Paper
Nori and Sushi with Wasabi and Soy Sauce
Teriyaki Salmon with baby Asian greens
Peeled Crystal Bay Prawns with Avocado Salsa
Seared Tuna with Black Sesame, pickled Cucumber and Shiitake salad
Peking Duck Pancakes with Hoisin

Hot Canapés/Entrees

Crispy Wontons with Sweet Chilli Sauce
Kumera and Carrot Latkes
Salt Cod and Potato Beignet
Twice baked Cheese Soufflé, Sauce Soubise
Tartlet of Persian fetta, Caramelised Onion and Fresh Thyme
Crispy Silken Tofu with Dashi Broth and Bonito Flakes
Steamed Vegetable Dim Sum with Black and White Sesame
Scallop, Prawn and Snow Pea Dumpling
Crispy Soft Shell Crab with Lime aioli
Scallop Shot with Citrus and sake
Salt and Szechwan Pepper Calamari or Prawn Skewers with Chilli Crisps
Pan seared half-shell scallops with cannellini beans, salsa Rossa, marjoram
Tuna Spring Rolls with Wasabi-soy
Coconut Risotto with Satay Chicken
Lamb Kofta with Tzatziki
Spring Rolls with Beef Fillet and Shiitake Mushrooms
"Arancini Di Riso" (risotto balls stuffed with mozzarella and sundried tomato)

Soups shots

Select from: Vodka Gazpacho, Laksa, Mushroom and Chestnut
Duck Noodle or Sweet corn and Basil

Options:

Asian Dumpling Bar - add \$7 per person
Teppanyaki [fish and meat] - add \$9 per person



Main Courses

Barramundi with Kaffir Lime and Ginger Dressing
Atlantic Salmon with Citrus Salad and Orange Glaze
Confit of Ocean Trout with coriander, walnuts and Tahini
Single Lamb Cutlet with Kumera Mash
Crispy Skin Salt and Pepper Quail
Veal Scaloppini with Celeriac Puree, Crispy Sage and Onion Jam
Stuffed Zucchini Flowers with Roasted Pumpkin, Ricotta and Basil Oil
Salad of Ocean trout and Linguini, Basil Pesto, Sundried Tomatoes and Spinach
Pan Fried Gnocchi with Sautéed Wild Mushrooms, Fresh Peas and Truffle Oil
Chicken "Pad Si Ew" with Garlic Chives and Bean Sprouts
Mild Thai green Curry Chicken Pie

Dessert Canapés

Warm Chocolate & Honey Self-saucing Pudding (hot)
Cherry and almond Clafoutis with crème fraiche (hot)
Layered Chocolate Delice
Zest Lemon Meringue tartlet
Watermelon and Vodka Granita
Raspberry and Vanilla Bean Pannecotta with Sauterne Jelly
Fresh Sorbet Shots
Fresh Summer Berry Compote
Pink Champagne and Strawberry Jelly with a Vanilla Sabayon
Passionfruit Brulee
Chocolate Mocha Tarts
Mini Pavlova with Mascarpone, Strawberries and Passionfruit Coulis
Semi-Freddo of White Chocolate, Pistachio & Praline with Gold Leaf
French lavender and blood orange crème caramel
Tiramisu

Plunger Coffee, Selection of Tea and Petit Fours

Premium Options:

Messina Gelato Bar [add \$7pp]
Selection of three fresh Messina Gelati

Cheese and Sweets Display [add \$12pp]

Selection from: Fine Cheeses, Fresh Strawberries/Blueberries/Grapes [s/a],
Californian Dates, Macadamia Brittle, Nougat, Turkish Delight,
Brown/White Chocolate Nuts, Sugared/Cinnamon Almonds, Mint slices

Option: Espresso bar with barista – POA