Cocktail Party Menu

[Select 8 canapés per person in total from the list below]

Cold Canapés

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

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 cannelini 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)
Soup Shots – Select from Laksa, Mushroom and Chestnut,
Duck noodle soup or Sweet corn and basil