

Cocktail reception

Cold Canapés

Spiced Tofu, Black Sesame Rice Paper Rolls, Lime and Palm Sugar Dressing

Crab Salad, Green Mango

Sunflower, Chickpea Miso, Pickled Cucumber, Daikon Sushi Roll,
Wasabi, Soy Dressing

Tuna, Mirin, Wasabi Mayonnaise Sushi Roll, Soy Dressing

Rare Roasted Kangaroo, Wattleseed Salt, Blackberry Jam

Oregano and Ricotta Frittata with Olive Tapenade

Grilled Artichoke, Almond Hummus, Preserved Lemon Croute

Garlic Bruschetta, Beef Tartare, Smoked Paprika, Flat Leaf Parsley, Pickles

Hot and Sour Prawn, Coconut, Prawn Cracker

Spiced Chicken, Barbeque Corn, Black Bean and
Coriander Tortilla

Duck Ham, Date, Fig, Tamarind Toast

Goats Cheese Curd, Pickled Walnut, Beetroot, Rye Bread

Smoked Salmon, Avocado Cream

Hot Canapés

Slow Cooked Pork, Bourbon Peach Sauce

Chicken Dumpling Steamed, Soy, Chilli Oil

Sweet Pea, Limestone Coast Feta Arancini,
Smoked Paprika Aioli

King Island Beef Pie, Carolina Mustard Barbeque Sauce

Salted Beef, Chilli Tamarind Sauce

Mushroom, Water Chestnut Gyoza

Tempura Prawn, Chilli Salt, Ranch Sauce

Vegetable Spring Rolls with Sesame Soy Dip

Vietnamese Roasted Lamb Skewers

Steamed Thai Fish Cakes, Nam Jim Dressing

Aloo Tiki, Smoked Chilli Crème Fraîche

Vintage Cheddar, Leek and Thyme Mini Muffin

Crab, Sweet Corn Tart, Dashi Cream

Crispy Calamari, Kimchi Mayonnaise

Spiced Buttermilk Chicken, Sriracha Mayonnaise

Honey Mustard Chicken Skewers, Desert Lime Dressing

Indian Samosas, Lime, Cumin Yoghurt

Cocktail reception

Dessert Canapés

Spiced Fig Pudding, Verjuice Apples

Dark Chocolate Torte, Biscotti Crumb, Crème De Menthe

Assorted Gelista Ice Cream Cones

Warmed White Chocolate Blondie, Mango, Macadamia

Dessert Table

Mini Saffron Panna Cotta, Rhubarb

Assorted Profiteroles

Passionfruit Tarts

Gelista Mini Ice Cream Cones

Baked New York Cheesecake, Strawberries and Cream