

Cocktail reception

Cold Canapés

Asian Slaw and Roasted Peanut Rice Paper Rolls
Salmon, Avocado, Pickle Cucumber Sushi Rolls with Wasabi and Soy Ginger Dressing
Avocado, Daikon, Cucumber Sushi with Wasabi, Soy Ginger
Bruschetta with Pea, Cream Cheese and Mint Pesto
Adelaide Blue on Rye with Date and Tamarind Chutney
Beef Tartare, Smoked Paprika, House Pickles
House Cured Duck Ham, Papaya Salad
Vietnamese Crabmeat Salad, Prawn Cracker
Crostini, Limestone Coast Feta, Oregano, Preserved Lemon
Spiced Chicken, Mango, Crispy Wonton
Salmon Ceviche Spoon, Lime, Chilli and Coriander
Rare Roasted Kangaroo, Wattleseed Salt, Blackberry Jam
Oregano and Ricotta Frittata with Olive Tapenade
Grilled Artichoke, Almond Hummus, Preserved Lemon Croute
Goats Cheese Curd, Pickled Walnut, Beetroot, Rye Bread

Hot Canapés

Chicken Dumpling, Steamed with Green Onion, Soy, Chilli
Slow Cooked Pork, Bourbon Peach Sauce
Cajun Crumbed Mushrooms, Garlic Aioli
King Island Beef Pie, Cognac Seeded Mustard
Korean Spiced Lamb Skewers, Garlic Yoghurt
Aloo Tiki, Date and Tamarind
Spiced Fish Goujon, Tom Yum Mayonnaise
Tandoori Spiced Chicken Skewers, Mint Raita
Indian Samosas, Coriander Chutney
Moroccan Spiced Polenta, Smoked Tomato Relish
Salted Beef, Chilli Tamarind Sauce
Mushroom, Water Chestnut Gyoza
Tempura Prawn, Chilli Salt, Ranch Sauce
Vegetable Spring Rolls with Sesame Soy Dip
Steamed Thai Fish Cakes, Nam Jim Dressing
Crispy Calamari, Kimchi Mayonnaise
Spiced Buttermilk Chicken, Sriracha Mayonnaise

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 Coconut Panna Cotta, Pineapple Carpaccio, Biscotti

Assorted Profiteroles

Lemon Meringue Tart

Mini Pavlova, Kiwi Fruit, Passionfruit Coulis

Baked New York Cheesecake, Strawberries and Cream