

HACIENDA

COCKTAIL CANAPÉ MENU

3 canapé selections (6 pieces) \$35.00 per person

6 canapé selections (12 pieces) \$50.00 per person

9 canapé selections (18 pieces) \$65.00 per person

Additional canapés may be added at \$6.00 per canapé per person

Cold Canapé

Chicken coronation tartlet, brandy infused raisins

Seared pepper beef, watercress mayonnaise

Bocconcini, tomato and basil bruschetta (V)

Cucumber and crab rolls (GF)

Boiled quails egg, parmesan snow and prosciutto dust

Tuna tartare, lime panna cotta, chives

Rice paper roll, vermicelli noodles, mint and cucumber (V, GF)

Honey roasted pumpkin and ginger tartlet, chive sour cream, pecans (V)

Cured ocean Trout, cassava cracker, citrus crème, salmon pearls

Herbed lamb fillet, prune and Armagnac, garlic crostini

Scallop ceviche, popcorn crumble, micro celery

Black rice crisp, goats curd, caviar

Corn chips and dips (V)

Freshly shucked Sydney rock oysters, finger lime pearls (GF)

Smoked beetroot relish, house made ricotta (V)

Hot Canapé

Cuban Reuben fingers

Yuka fries, roast pepper sauce (V)

Salt and pepper squid, sweet chili sauce

Panko crumbed mozzarella, herb aioli (V)

Beef, buckwheat, cheese kibe

Corn & potato empanadas (V)

Tapioca cheese bites, capsicum salsa (V, GF)

Maple glazed chicken skewers

Corn & potato empanadas (V)

Pork neck mojo (GF)

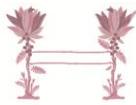
Chorizo bites, saffron aioli

Vaca frita, chimichurri (GF)

Paprika prawn skewers (GF)

Beef empanadas

Pea and parmesan croquette (V)



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Substantial Canapé additional \$12.00 per item per person

- King prawn, Alaskan crab cocktail
- Flat head slider, tartare, apple slaw
- Shredded pork belly, brioche bun, sriracha
- Mini beef Miami burgers
- Cheese kranzky hot dog, seeded mustard mayo, sweet onions
- Pork, pineapple and mixed leaves tossed in rice with a lime and fresh chili dressing
- Cuban spiced chicken fillets, kohlrabi and apple slaw, red beans, avocado, coriander and mint
- Smoked salmon Caesar, slices of cold smoked salmon, crisp baby cos leaves, with boiled egg, crouton and bacon pieces
- Seared haloumi, oven roasted pumpkin, sweet corn and orecchiette pasta, herbed vinaigrette

Dessert Canapé (per person)

- Churros, chocolate sauce and dulce de leche \$5
- Mini Gelato cone \$6
- Cheese cake flan \$6
- Key lime tart \$7
- Chocolate fudge, salted caramel, praline \$7

Platters (serves 10 – 15 people)

- Cheeses – selection of artisan cheeses from our fromagerie \$59
- Assorted nori roll and nigiri platter, served with light soy and wasabi (40 pieces) \$149
- Sashimi Market fresh, hand sliced sashimi, tuna, salmon, kingfish on edamame puree and soy wasabi \$99
- Charcuterie, a selection of artisan salamis and house cured meats, with olives and pickles and sliced sour dough \$99
- Dips, 3 seasonal dips, served with grilled flatbread and lavosh cracker \$35
- Corn chips - served with spicy salsa, sour cream and guacamole \$45
- Crudité – crunchy seasonal vegetables, with roasted capsicum dip \$35
- Pizza slab – colours of Italy, salami and black olive; buffalo mozzarella; spinach, chicken and pesto \$99

Live Chef Stations (minimum 80 people and in conjunction with 6 canapé or 9 canapé selection)

- Tex Mex – Soft and hard taco shells, with an array of toppings, including chef sautéed prawns, black beans, pulled pork and chicken chipotle \$25.00 per person
- Fresh prosciutto station \$15.00 per person
- Selection of 3 cheeses, breads, olives and condiments \$22.00 per person
- Suckling pig carver – Serving a whole roasted suckling pig carved and paired with Cuban inspired condiments \$26.00 per person
- Dessert station – Assembling mini Pastry cones with a selection of fillings catered to your liking \$15.00 per person