

CANAPE MENU

COLD ITEMS

House roasted Chinese-style duck pancake w cucumber & hoisin (GF)
Vegetarian pancake of tofu, eggplant & gai-lan w miso dressing (GF) (V)
Teriyaki-eye-fillet en croute
Scallop sashimi w shaved fennel & avocado creme fraiche w orange gel (GF)
Duck betel leaf & Balinese sambal w peanuts, coconut cream, capsicum & pickled mango (GF) (DF)
Betel leaves of roasted coconut & cashew w capsicum & pickled mango (GF) (DF) (V) (VG)

WARM ITEMS

Char Siu pulled pork slider w Asian slaw & chipotle mayo (GFO)
Cheese & mushroom quesadilla (GF) (V) (VGO)
House made Chinese black-pork sausage roll w tomato sauce
Tempura king prawn w lime & ginger dipping sauce (DF)
Puff pastry dim sum of plum-spiced duck
Sweet potato wonton w green pea & coriander puree (DF) (V) (VG)
Samosa of sweet potato & smashed pea (DF) (V) (VG)
Soft shell crab slider w Asian slaw & wasabi mayo (GFO)
Malay style corn fritters w chipotle mayo (V) (VG)
Braised short rib slider w pickled beetroot (GFO)
Vegetarian spring roll w chilli soy dipping sauce (V) (VG)
House made Thai style fish cake w chilli & lime dressing

SWEET ITEMS

Mini caramelised lemon tart
Mini elderflower & white chocolate custard tart
Chilli chocolate truffle (GF)
Rhubarb & mascarpone egg roll

• cost - \$3.00 per piece •

• light meal equivalent - we suggest 6 pieces • moderate meal equivalent - we suggest 9 pieces •
• full meal equivalent - we suggest 12 pieces •

GF - Gluten Free, GFO - Gluten free option available, V - Vegetarian, VG - Vegan, DF - Dairy Free