

Canape Items

Garlic and Parmesan Bread

Sea Salt and Cracked Pepper Squid

Herb and Parmesan Crumbed Pumpkin and Ricotta Arancini with House Mayo

Canadian Maple Barbecued Pork Ribs with Spicy Tomato Ketchup

Roasted Tasmanian Salmon with Squid Ink Sepia Shard,
Horseradish Sour Cream and Caviar

Oven Roasted Scallops with Ginger, Lemongrass and Soy Dressing

Barbecued Pork Belly Bites with Seeded Mustard and Cranberry Jus

Tempura Maple Prawns with Assorted Dipping Sauces

House Crumbed Wild Barramundi Fish Fingers with Tartare, Lemon and Dill

House-made Beef Wellington with Crisp Pastry, Prosciutto, Mushrooms Duxelles and
Red Wine Jus

Grilled Halloumi with Lemon and Rosemary Oil

Classic Bruschetta on Croutons with Shaved Parmesan and Olive Oil

Natural Oysters

Oysters Kilpatrick

Oysters with Salmon Cream and Caviar

6 items - \$30 per guest

8 items - \$35 per guest

We look forward to making your event a success!