

COCKTAIL RECEPTION

Cold Canapés

Vietnamese Crabmeat Salad in Rice Paper with Dipping Sauce

Asian Slaw and Roasted Peanut Rice Paper Rolls

Salmon, Avocado, Pickle Cucumber Sushi Rolls with Wasabi, Soy Ginger Dressing

Avocado, Daikon and Cucumber Sushi with Wasabi, Soy Ginger

Rare Seared Kangaroo, Marsala Cracker, Chutney

Bruschetta with Pea, Cream Cheese and Mint

Crostini, Limestone Coast Feta, Oregano, Preserved Lemon

Beef Tartare, Smoked Paprika, House Pickles

Seared Tuna, Wasabi Mayonnaise

Spiced Chicken, Mango, Crispy Wonton

House Cured Duck Ham, Papaya Salad

Prosciutto, Blue Cheese, Fig Crouton

Salmon Ceviche Spoon, Lime, Chilli, Coriander

Hot Canapés

Fried Pork Belly with Date Orange Chutney

Chicken Dumpling Steamed with Satay Sauce

Slipper Lobster, Vanilla Arancini, Mango Mayonnaise

King Island Beef Pie, Cognac Mustard

Pork, Apple and Sage Sausage Rolls with Chipotle Relish

Roasted Butternut Squash, Pecorino and Dukkah Pizzette

Tempura Prawn, Basil Lime Dressing

Vegetable Spring Rolls with Sesame Soy Dip

Roasted Lamb Skewers, Cumin, Chilli Salt

Thai Fish Cake, Tamarind Lime Mayonnaise

Aloo Tiki, Coriander Chutney

Maple Roast Fig and Brie Tart

Crab Dashi Tart, Tomato Mascarpone

Moroccan Spiced Polenta, Tomato Relish

Fried Popcorn Chicken, Soy Dipping Sauce

Tandoori Spiced Chicken Skewers, Mint Raita

Indian Samosas, Mint Yoghurt

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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 Latte Panna Cotta, Hazelnut Biscotti

Assorted Profiteroles

Lemon and Lime Tarts

Assorted Gelista Ice Cream Cones

Baked New York Cheesecake, Whipped Cream Berries