



## **PRIVATE CANAPE MENU** *By Chef Francesca Gosling*

### *Cold*

**Boiled Quails Eggs** with WA saltbush dukkah and home made mayonnaise (v, gf)

**Home Rolled Rainbow Chard Dolmas** with quinoa, mint, olives and tomatoes (v, gf)

**Rare Beef**, beetroot puree and horseradish crostini

**Vegetarian or Chicken Vietnamese Rice Paper Spring Rolls**, soy ginger dipping sauce (v, gf)

**Pork Rillettes** on kipfler potato with home pickled vegetables (gf)

### *Hot*

**Lemongrass and Kaffir Lime Fish Cakes** with Sri Lankan style coconut sambal

**BBQ Flank Steak Skewers** with chimichurri (gf)

**Wild Mushroom and Truffle Bruschetta** Blue cheese crumbs (v)

**Margaret River Goats Cheese** on walnut toast with caramelised onions (v)

**Fresh Salmon Lumpia Spring Rolls** with sesame and chilli jam

### *Substantial*

**Market fish** on cabbage slaw with lemon myrtle aioli (gf)

**Confit Pork Belly**, pilau rice, cucumber mint and apple salad (gf)

**Moroccan Lamb** with apricots and almonds, couscous and yoghurt raita

**Potato Green Coconut Curry**, turmeric rice and tomato red onion garnish (v)

**Pulled Chicken**, mushrooms, creamy leek sauce and potato mash

### *Sweet*

**Earl Grey Tea** dark chocolate truffles

**Miniature Marscapone** and lemon tarts