



PRIVATE CANAPE MENU *By Chef Valentina*

Cold

- Beef fillet tartare crostini**, caperberries, horseradish aioli. (df)
- Mushroom & Chianti arancini**, aged Reggiano, truffle oil, Dijon mayonnaise. (v)
- Citrus cured salmon**, Lavosh, minted crème fraiche, black sesame.
- Buffalo mozzarella & heritage tomatoes mini bruschetta**, Vincotto. (v)
- Aged Bresaola rolls**, fresh ricotta, wild rocket., shaved pear. (gf)

Hot

- Grilled Prawns & Guacamole spoons**, goat cheese, smoked paprika. (gf)
- Mini minted peas**, asparagus & feta mousse tartlet. (v)
- Scallop gratin**, orange & flaked almonds, lemon thyme. (df)
- Veal meatballs**, slow cooked sugo, basil emulsion, Tuscan pecorino

Substantial

- Seared market fish**, cos & sun-dried tomatoes salad, macadamia pesto (gf)
- Piadina**, San Daniele prosciutto, chargrilled capsicum, robiola, baby spinach. (v. option available)
- Slow cooked Sicilian spiced pulled lamb**, cucumber salad, tzatziki. (gf)
- Potato gnocchi**, white tarragon ragu`, baby spinach. (df, v. option available)
- Chicken satay skewers**, spicy noodles, cashews. (gf, df)

Sweet

- Apple & Honey Gallette**, coconut ice cream, pistachio praline. (df)
- Ricotta, Orange & Passion fruit Eton mess**, dark chocolate dust. (gf)
- Sticky date pudding**, caramel & cinnamon syrup, custard ice cream, fairy floss.

Standard Package: select 6 x hot or cold canapes, 1 x substantial and 1 x sweet

Substantial Package: select 4 x hot or cold, 2 substantial, 2 sweet