

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 crouete

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 - \$3.50 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