

Finger Food Menu



\$60 per person for 9 canapés OR 5 canapés and curries (excl. gst)

* denotes vegetarian options available **(GF- Gluten Free)**

Prawn and sesame toast with chilli jam and fresh lime **(GF available)**

Crab cakes with capers and semi dried tomatoes, aioli

Garlic crumbed mussels with Manchego and lemon zest

Yellow tail Kingfish cerviche with olive oil, lemon and dill **(GF)**

Crispy Salmon straws with yuzu mayonnaise

Scrambled egg tartlets with salmon roe and cream fraiche *

Betel leaf with Chinese duck or Salmon roe or beef with sticky tamarind sauce and citrus* **(GF)**

Prawn and ginger fritters with sweet chilli sauce

Crostini with confit of NZ salmon, creme fraiche & salmon roe

Pissaladiere - puff pastry with caramelised onions, anchovy and olives *

Arancini - (fried risotto balls) with mushroom and fontina **(GF available)**

Crostini with goats cheese and tomato, sweet pepper, basil and olive salsa

Chilled gazpacho

Corn and coriander fritters with tomato jam and labneh

Filo pastries with goats feta, eggplant, roasted peppers, olive tapenade

Rare beef crostini with horseradish cream and sweet and sour leeks

Pork (or Lamb) and water chestnut pot stickers with ginger and shallot sauce *

Twice cooked sweet soy beef on rice crisp with grapefruit and sweet chilli * **(GF)**

Beef, olive and raisin empanadas *

Ham, cheese and green olive empanadas *

Pork and fennel sausage rolls with Tomato jam

Chorizo and potato fritters with aioli *

Crispy 5 spice chicken wings with Sichuan salt and pepper **(GF)**

Cream of cauliflower/celeriac soup with anchovy butter (in shot glasses)* **(GF)**

Filo pastries with lamb, spinach & feta

Red braised beef brisket croquettes with pickled onion and yuzu mayo

Ma Hor - sticky pork and peanuts with pineapple *(**GF**)

Scrambled egg tartlets with Morcilla

These finger foods have an additional \$1 per person:

Seared scallops with cauliflower puree and crisp prosciutto **(GF)**

Seared Scallops with Miso Butter **(GF)**

Grilled turmeric marinated coconut prawns with fresh lime **(GF)**

Mini brioche buns with Pork and fennel sausage, chilli jam*

Lamb cutlets with spicy Chinese red marinade

Bao with pork belly, chilli caramel and apple slaw

Bao with fried prawns, chilli jam and pickled carrot and daikon

Sweet Finger Foods:

Mini ice cream cones with ice cream and chocolate coffee beans

Almond and Orange flower water pastries

Coconut and passionfruit custard slice **(GF)**

Chocolate and raspberry brownie with praline cream

Rosewater meringues with raspberry compote and pistachios (GF)

Mini churros with chocolate sauce

Curry suggestions (choice of 2 served with jasmine rice and Green Papaya salad)

Massaman curry of lamb or beef with sweet potato and cashews

Red curry of duck with lychees and eggplant **(GF)**

Chang Mai Pork curry with pickled garlic and ginger (GF)

Beef rendang **(GF)**

Chinese pork with star anise, sweet soy and cinnamon

Chinese Beef with red dates, tomato and dried shitakes

Thai Green curry of chicken with eggplant (GF)

Yellow curry of Pork with coconut, tomato and fresh lime

Vietnamese yellow curry of chicken with potato

***Whole Suckling Pig (GF) (\$550 Surcharge)**