

Gastronomy canapé menu

Menu 1

12 pieces per person (selection of 9) over 2 hours

Beef fillet Béarnaise on mini toast
Pan-fried whitebait and parsley fritters, fresh lime
Mini double baked Gruyere cheese soufflé
Star anise BBQ quail, coriander and snowpea sprouts rice paper roll
Dill and honey cured ocean trout gravlax with pickled cherry
Asparagus spears with wasabi, black and white sesame coating
Beetroot and goat cheese millefeuille with baby rocket, walnut oil
Turmeric, salt and chilli fried king prawn with green shallot, red chilli
Thai caramelised pork belly, fresh pineapple on a crispy wonton

Menu 2

9 canapé pieces (selection of 7) and 2 fillers

Canapés

Mini King crab sandwich with broccolini, red capsicum rouille
Tunisian brik parcel of lamb and quail egg with harissa yoghurt
Twice cooked crispy pink eye potato with crème fraiche, salmon roe
Mini Yorkshire pudding, sweet pea mint puree, roast tomato relish
Soft goat's curd and rocket pesto on savoury crostoli, quince jelly
Baked porcini and black truffle tart with mustard cress
Peking duck pancake

Fillers

Salmon, rocket and pesto slider
Chorizo, Spanish onion, green pepper skewers with smoked paprika

Menu 3

6 canapé pieces (selection of 5) and 2 substantial

Canapés

Baked zucchini flowers stuffed with ricotta, lemon zest, broad beans
Pithivier of duck confit, foie gras, caramelised eschalots, pinot noir
New Zealand king salmon pastrami with baby herbs
Pan-fried king prawn with hoi sin, chilli, crushed peanut sauce
Rosemary and Dijon crusted lamb belly, remoulade sauce

Substantials

Sliced field mushrooms grilled with parsley, basil and sea salt on saffron soffrito rice
Barramundi fillet steamed in banana leaf with Balinese curry, lime, spicy tomato sambal, jasmine rice



Fillers

Sliders

Wagyu beef patty, tomato, lettuce and cheese slider
Salmon, rocket and pesto slider
Zucchini and chickpea rissole, salad slider
Korean sesame beef with crunchy slaw slider
Grassfed steak caramelised onions, aioli and watercress slider
Oregano lamb fillet, hommos, chargrilled red pepper and rocket slider
Bacon, Swiss cheese, fresh tomato and artichoke slider
Cajun chicken, jalapeño relish and corn salsa slider
Chicken schnitzel, lettuce, tomato mayo slider

Fries in cones or buckets

Beer battered zucchini and parsnip chips, roast aioli, spicy tomato sauce
Shoestring fries, dipping sauces
Hand-cut wedges baked with sea salt and rosemary
Chunky beer battered onion rings
"Lord of the fries" - crispy smashed chats with roast garlic sauce
Crisp fried zucchini flowers stuffed with ricotta and lemon zest

BBQ

Salt cod and nicola croquette, garlic and saffron mayonnaise
Salmon, squid, prawn skewer basted with tomato jam
Balinese chicken satay with peanut dipping sauce
Corn fritter with avocado, cucumber and chilli relish (2 pieces)
Sliced field mushroom grilled with parsley, basil and sea salt (2 pieces)
Spicy chickpea spinach fritters, lemon oil and crushed peas (2 pieces)
BBQ quail with orange zest, pink peppercorn and sea salt
Seared scallop on the shell with light soy, ginger and shallot
Chorizo, Spanish onion and green pepper skewers with smoked paprika
Lamb tenderloin skewer marinated in oregano, garlic and lemon
BBQ lamb cutlet with tomato jam
BBQ grass-fed beef fillet strips with 3 sauces: shallot soy, Béarnaise, hot spicy BBQ
Carved grass-fed beef spare ribs, light BBQ chilli baste in a soft roll

More choices

Substantial stand-up dishes and mini meals

Served in china bowls, buckets, little plates or noodle boxes

Korean style slow cooked beef, jasmine rice, ginger, chilli
Tempura fish, hand-cut chips and lemongrass mayonnaise
Fisherman's bucket: salt and pepper calamari, tempura fish, fries
Little buckets of Louisiana hush puppies, fried green tomato, corn salsa
Salmon braised in tomato, coriander and Spanish onion, tomato rice, fresh lime
King prawn, fried green tomato salad with iceberg, Cajun remoulade
Grilled Balmain bug tail, witlof, French green beans and hazelnut oil (surcharge of \$5.00)
Chickpea and lentil dhal with vine ripened tomatoes, roasted red peppers, baby Naan
Carved grass fed Hunter beef, Yorkshire pudding, horseradish cream, rosemary gravy
Fish and spring vegetable pie
Soft mozzarella, heirloom tomato, basil salad with prosciutto shards, baguette
Balinese chicken curry, jasmine rice, tomato sambal
Pan-fried ricotta gnocchi, thyme scented zucchini, roasted cherry tomatoes
Sliced field mushrooms grilled with parsley, basil, saffron soffrito rice
Barramundi fillet steamed in banana leaf with Balinese curry, lime, spicy tomato sambal, jasmine rice
Cinnamon clove rubbed lamb fillet and Rogan josh, basmati rice, coriander yoghurt
Black beans braised with tomato, cumin, coriander with guacamole, blue corn tortilla
Spicy Thai salad of chargrilled salmon and green mango

Dessert and cheese canapés

Mini fresh berry tartlet
Bite-size crepe with caramelised banana, coconut caramel
Raspberry profiterole with chocolate crème
Chocolate and orange financier
Ruby grape fruit jube with compressed apple
Milk chocolate and gooey caramel tartlet
Pistachio and white chocolate macaron
Bite-size lavoshe with a selection of cheese, quince paste, muscatels and pear

Little glass desserts

Coconut, rhubarb and white chocolate trifle
Eton mess of meringue, rose gel, raspberry and vanilla cream
Five textures of chocolate
Pineapple chibousté with a vanilla sugar crisp
Honey jumble – layers of honey cake with mascarpone, crumble, honeycomb
Pomegranate syrup and mint fresh fruit salad

Crowd Pleasers

Canapes and finger food perfect for a late night snack

Pastry

Gastronomy's handmade puff pastry sausage rolls: *Traditional beef* or *Pork and fennel* or *Chicken and tarragon*

Mini Leek and gruyere quiche

Mini Smoked salmon and dill quiche or Mini Smoky bacon quiche

Old fashioned mini pies: *Chicken and leek* or *Spring lamb* or *Spinach and mushroom*

Grilled or fried

Three cheese arancini Napolitana with pesto

Pork and chorizo meatballs with roast capsicum dip

Chicken and tarragon meatballs with lemon chilli syrup

Fish and squid potato croquettes with cucumber and mint pickle

Chicken fried steak: Steak strips fried with a parmesan, sage and rosemary crust

Pan fried chicken and Chinese cabbage gyoza with light soy

Curried lamb samosa with cucumber yoghurt

Little toasted sandwiches

The Mini Reuben - corned beef, Swiss cheese, sauerkraut in toasted sour dough

Toasted fingers of tomato and gruyere mornay

Toasted fingers vine ripened tomato, chopped green olive and fontina cheese

Croque Monsieur - toasted finger of ham, mozzarella with Gruyere mornay