



Pizza Bianca

Coffin Bay Oysters with Raspberry and Lime Mignonette (gf)

Prawn & Chilli Bilinis with a Capsicum Rouille (gf)

Parmesan and Herb Polenta Cubes with Romesco Sauce (gf)

Salmon Ceviche with Coconut, Coriander and Lime

Smoked Cheddar & Onion Fritters with Fennel Seed & Feta Whip (gf)

Wild Mushroom and Fetta Arancini with Smoked Paprika Aioli

Chicken & Ricotta Meatballs with Tomato Sugo and Parmesan

Molasses Braised Beef Cheek on a Blue Cheese Pudding

Smoked Pork Rilette with Gherkins and Toasted Baguette

110 people for stand up cocktail function priced at \$65pp



Upgrade Canape Menu

Price is the additional cost per person

Spiced Amelia Park Lamb Cutlet with Pomegranate Molasses Yoghurt \$7

Pork, Corn and Manchego and Fritter with Romesco Sauce \$5

Braised Beef Brisket Sausage Rolls with Tomato Sauce \$5

Pumpkin and Goats Cheese Tortellini with Basil Pesto \$5

Mushroom Chaussons (Pastry Turnover) with a Feta Whip \$5

Bocconcini Stuffed Veal Polpetta with a Tomato Sugo \$5

Beef Empanadas \$6