



CANAPE MENU

TRUFFLED MUSHROOM SOUP

CHILLI TOMATO TARTS W PERSIAN FETTA AND BASIL PESTO

TANDOORI CHICKEN SKEWERS W ORGANIC YOGHURT

FRESH MOOLOOLABA KING PRAWNS W CLASSIC COCKTAIL SAUCE

SEARED QUEENSLAND SCALLOPS W LEMON, PARSLEY & ALMOND BUTTER

NATURAL COFFIN BAY OYSTERS W CAB SAV VINEGAR DRESSING

COFFIN BAY OYSTERS KILPATRICK

MAGRET DUCK DUMPLINGS W SPICED PINEAPPLE DIPPING SAUCE

SEARED EYE FILLET W HASH POTATOES AND CARAMELISED ONION JAM

SWEET POTATO & LEEK WONTONS W RAITA

BARRAMUNDI GOUJONS W MACADAMIA NUT CRUMBS AND LIME AIOLI

COCONUT KING PRAWNS W SPICED AVOCADO PUREE

BABAGANOUSH W WATERCRESS & SHAVED PARMESAN ON GRILLED SOURDOUGH

DUCK LIVER PATE EN CROUTE W TOMATO RELISH

POTATO, SAGE AND ONION FRITTERS W RAITA

BASIL AND SWEETCORN RISOTTO

SPICY LAMB DUMPLINGS W ROSEMARY HONEY
