



## Canapé Menu

Option 1- 6 choices for \$30pp

Option 2- 8 choices for \$35pp

Option 3- 10 choices for \$40pp

### MENU OPTIONS...

- Fresh Turkish bread with a selection of dips – roast beetroot and chilli, sun dried tomato and basil, hummus, basil pesto, aioli (V)
- Bite sized quiches, bacon tomato, cheese and spinach, leek and feta
- Honey Chicken with toasted sesame seeds
- Soup shots – chicken and sweet corn, zucchini and parmesan, potato and leek, gazpacho(G)(V)
- Semolina gnocchi with coriander pesto (V)
- Roast vegetable frittata (V)
- Tempura battered white fish pieces with house made tartare sauce
- Bruschetta topped with tomato, basil and olive aioli (V)
- Thai fish cakes with honey and lime dressing
- Sushi rolls (G)(V)-options available
- Peking duck pancakes

- Rice paper roll with julienne veg and your choice of prawn or sticky pork (G)
- House made sausage rolls with cranberry and ginger sauce
- Tempura battered prawns with chilli sesame dipping sauce
- Oven dried tomato, caramelised onion and goats cheese tart(V)
- Smoked salmon blini with spinach and crème fraiche
- Pork belly and caramelised apple (G)
- Prosciutto wrapped baby bocconcini on croutons
- Beef mignon with red wine jus (G)
- Beef tartare on sweet potato wafer with horseradish cream
- Pork and prawn wonton with garlic sesame dipping sauce
- Tandoori chicken skewers with cucumber mint and yoghurt (G)
- Scallops in the half shell topped with avocado lime and chilli (G)
- Prawn cocktail shots, baby cos, tomato aioli (G)
- Rare beef fillet, baby Yorkshire pudding and horseradish cream
- Confit duck spring rolls
- Sweet soy glazed salmon with sesame and cucumber (G)
- Salmon gravlax with capers and sour cream (G)
- Creamy mushroom and leek tartlets (V)
- Bocconcini with vine tomato, basil and butter fried sourdough crumbs (V)
- Lamb koftas with harissa yogurt (G)
- Crisp profiteroles filled the salmon and dill mousse
- Aromatic duck consommé with scallop wonton
- Rolled crab omelette with lemon butter sauce and watercress(G)
- Duck breast on sourdough with goats cheese and beetroot jelly
- Chilli salt spiced quail with cucumber salsa (G)
- Char sui pork fillet with seared scallop and pineapple chilli salsa (G)

- Cajun style southern style chicken wings with sriacha aioli
- Lamb slider with spinach and beef jus
- Cheese Burger Sliders
- Southern Fried Chicken Sliders

## SOMETHING SWEET...

- Chocolate brownie
- Scones with jam and cream
- Muffins
- Caramel, chocolate, peppermint or vanilla fudge
- Lemon or raspberry friands
- Raspberry and white chocolate tarts
- Profiteroles filled with custard, topped with dark chocolate
- Swiss chocolate dipped strawberries (gf, v)
- mini thyme & honey panna cotta (gf, v)
- mascarpone & coffee cream served on a spoon (gf, v)
- lemon curd and meringue (v)
- Individual pavlova with strawberries and passionfruit

Sweet options are available as a Dessert Buffet at an additional cost of \$15 per person for 8  
**Selections**

Please note that a deposit of \$200 per day is required to secure your functions date, this will be subtracted from your final invoice. In the event that you should cancel this deposit is non-refundable, however it is transferable to a later date.

\*Elements at the Gardens requires a minimum of 30 Adults for Canape Functions