

## **HOT CANAPÉS**

**SPINACH AND RICOTTA PARCELS**

**BEETROOT AND GOATS CHEESE TARTLET WITH MUNTRIES**

**SOFT SHELL CRAB SLIDER WITH SLAW AND WASABI MAYO**

**JAPANESE STYLE FRIED CHICKEN WITH MYRTLE AIOLI**

**KANGAROO FILLET ON DAMPER WITH BUSH TOMATO CHUTNEY**

**BBQ LOCAL PRAWN ON SUGAR CANE SKEWER WITH FINGER LIME DUST**

**CRISPY PORK BELLY TOSSED IN KAKADU PLUM AND CHILLI SAUCE**

**RIB FILLET WITH CHIMMI CHURRI SAUCE**

**REEF FISH GOUJONS WITH CARAMELISED LIME**

**CHICKEN WITH NATIVE LEMONGRASS AND WARRIGAL GREENS**

## **COLD CANAPÉS**

**SCALLOP AND GREEN APPLE CEVICHE**

**SMOKED SALMON BLINI WITH SCAMPI CAVIAR**

**JAPANESE ROLLED OMELETTE (TAMAGOYAKI) SUSHI**

**FIG WRAPPED IN PROSCIUTTO WITH BUSH HONEY**

**TRADITIONAL BRUSCHETTA**

**TUNA TARTARE WITH MOUNTAIN PEPPER BERRY DRESSING**

**MINI REUBEN SANDWICH ON PUMPERNICKEL**

**THAI RICE PAPER ROLL WITH MARINATED BEEF AND SALTBUSH**

**MINI QUICHE WITH CARAMELISED ONION AND WARRIGAL GREENS**

**AGED CHEDDAR AND LEEK TARTLET**