

## **CANAPE SELECTIONS**

### **Cold canapé selection /5.00 per piece**

Natural Oysters with lime infused salmon pearls  
Natural Oysters with cucumber and black sesame dressing  
House made crostino with buffalo mozzarella fresh figs and garden herbs  
Bigne filled with mascarpone and chive served with trout crudo  
Salmon tartar with melon and celery salad crispy pork belly  
Mille foglie of goat's feta tomato dice and prosciutto crudo

### **Hot canapé selection /5.00 per piece**

Seared white scallop with cauliflower volute and salmon pearls  
Arancini with fior di latte and ratatouille  
Pan seared duck breast creamed asparagus pecorino gelato  
Beef cheek served with celeriac puree  
Polpette filled with ricotta and spinach and tomato sugo  
Eggplant parcels filled with goat's cheese and roasted peppers

### **Substantial canapé selection /7.00 per piece**

Lamb cutlets coated in truffle béchamel crusted in almonds  
Rabbit involtini wrapped in pancetta lentils and leeks  
Salt and pepper calamari with Panzanella salad  
King prawn crusted in herb and parmesan with bottarga aioli and baby mizuna  
Raviolo filled with veal ragu served with veal glaze  
Lemon and thyme risotto served with seared scampi

### **Sweet canapé /4.00 per piece**

Mini brulee's  
Vanilla custard tartlets  
Champagne and raspberry jellies  
Profiteroles' filled with white chocolate cream  
Mini Trifles  
Mini chocolate, cherry and mascarpone shots  
Giandua gateaux squares