

CANAPE SELECTIONS

Cold canapé selection /8.00 per piece

Natural Oysters with lime infused salmon pearls
Natural Oysters with cucumber and shallot dressing
House made crostino with buffalo mozzarella fresh figs and garden herbs
Bigne filled with mascarpone and chive served with smoked salmon
Crostino with bresaola goat's cheese and tomato
Tuna carpaccio dressed with lemon and chilli basil

Hot canapé selection /9.00 per piece

Seared white scallop with cauliflower volute and salmon pearls
Arancini al sugo
Quail breast faro & mustard fruits
Beef cheek served with carrot & potato puree
Polpette with ricotta served with tomato sugo
Eggplant parcels filled with mixed cheeses and roasted peppers

Substantial canapé selection /13.00 per piece

Herb and bread crusted lamb cutlet served with condiment
Chicken involtini wrapped in pancetta lentils and leeks
Salt and pepper calamari with rocket 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 with prawns truffle oil

Sweet canapé /7.00 per piece

Mini brulee's
Ricotta tartlets
Profiteroles' filled with Italian custard
Mini Trifles
Mini chocolate, cherry and mascarpone shots
Gianduia gateaux squares