

# CANAPE FUNCTIONS

**House Cocktail package - \$35 per person** - Selection of 6 items from our cocktail menu to be served within an hour

**Club Choice Cocktail package - \$39 per person** - Selection of 8 items from our cocktail menu to be served within 1.5 hours

**Premium Cocktail package - \$45 per person** - Selection of 10 cocktail items from our cocktail menu to be served within 2 hours

## HOT

Spinach, ricotta and sun-dried tomato involtini (v)

Cambodian spiced chicken satay skewer (gf)

Fried vegetable in potato string (v)

Smoked cod, caramelised onion potato croquette (gf)

Peking duck spring rolls

Mushroom and Goat's Cheese Tartlet

Panko crumbed Miso tofu fritter, sesame kewpie mayo (v)

Pork and water chestnut spring roll with plum sauce

Moroccan chickpeas in filo (v)

Fried prawn in hakao pastry, hoisin dipping sauce

Steamed prawn Shao mai

Korean BBQ pulled pork on toasted brioche

Steamed mushroom Sui mai (gf)

Veal and chorizo sausage roll with tomato salsa

Pumpkin and gorgonzola arancini in polenta crumb (v)

Tempura barramundi goujons with chips

## COLD

Smoky capsicum and caramelised onion profiterole (v)

Crostini of bocconcini and spinach pesto (v)

Vietnamese rice paper rolls with tangy dipping sauce (v, vegan, gf)

Brie and quince paste crostini (v)

Taco spiced black bean salsa on quinoa pikelet (gf, vegan)

Shaved roast beef and dijonnaise on dark rye (gf)

Smoked salmon and wasabi crème in kale crêpe

Seared haloumi and carrot fritter with mint raita (v, gf)

Beetroot relish and goats curd on charred Turkish bread

Smoked tuna salad on ink crostini

Prawn rice paper roll (gf)

Artichoke basil salsa on fried sweet potato wafer (v)

## Sweet

Lemon curd tartlet

White Chocolate mousse cups

Mini Macaroons

Petit Tartlet Selection