



# UNIVERSITY HOUSE

THE UNIVERSITY CLUB OF THE UNIVERSITY OF MELBOURNE

## CANAPÉ FUNCTIONS

**House Cocktail package - \$35 per person - Selection of 6 items** from our cocktail menu

**Club Choice Cocktail package - \$39 per person - Selection of 8 items** from our cocktail menu

**Premium Cocktail package - \$45 per person - Selection of 10 items** from our cocktail menu

### 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  
Miso tofu fritter in puffed rice with 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 Jade prawn dumpling  
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 Macarons  
Petit Tartlet (mixed selection)

(gf) gluten free, (gfo) gluten free option, (df) dairy free, (v) vegetarian.