

Canape Functions

House Cocktail package - \$39 per person - Selection of 6 items

Club Choice Cocktail package - \$44 per person - Selection of 8 items

Premium Cocktail package - \$49 per person - Selection of 10 items

Hot

5-Spice duck wonton

smokey bean pumpkin on roesti

Korean chicken skewer, sesame sprinkle (gf)

Salt and Szechuan pepper calamari

Pulled pastrami, cheese, gherkin on toasted bagel

Chicken and water chestnut sui mai, plum sauce

Hot - vegetarian

Potato pea parmesan croquette (v)

Green bean, paneer, coriander pakora, cucumber raita (gf, v)

Spinach and cheese borek (v)

Steamed Peking vegetable bun, char sui glaze (v)

Tomato, black olive, fetta tartlet (v)

Shitake and leek spring roll, house plum sauce (v)

Mac'n'cheese croquette, chipotle aioli (v)

Smashed avocado on Corn frittata (gf, v)

Porcini arancini, truffle aioli (v)

Cold

Smoked trout and horseradish pate gouger

Smoked salmon, wakame, yuzu aioli on charcoal brioche

Prawn rice paper roll, sweet chilli lime sauce (gf)

lime roast chicken, Crispy carrot on edamame cakes

University House ribbon sandwiches:

Roast turkey, brie and balsamic cranberry

Classic smoked ham, Havarti, grain mustard

Tuna, caramelised onion, caper aioli, lettuce

Cold - vegetarian

Caribbean vegetable picadillo on white corn tostada (gf, vegan)

Vietnamese roll, nuoc cham sauce (gf, vegan)

Sriracha spiced vegetable salad on mung bean fritter (gf, vegan)

Whipped Yarra Valley feta and balsamic onion crostini (v)

Pickled carrot on Buckwheat pikelet with miso aioli (gf, v)

University House ribbon sandwiches:

Free range egg, avocado, cayenne

Cucumber, sundried tomato pesto, goats cheese

Roast beetroot and preserved lemon hommus

Sweet

Cinnamon churro, dulce leche sauce

Salted chocolate tartlet

Japanese cheesecake, red bean gel

Mandarin passionfruit slice

Petite lemon curd tartlet

Petit pumpkin cake with yuzu frosting (vegan)

Gourmet selection Cold

Cured tuna, pickled apple, crispy wild rice (gf)

Vodka cured ocean trout on buckwheat blini

Lemongrass prawn mousse on rice paper wafer (gf)

Shaved prosciutto on crispy polenta, caramelised shallots

Gippsland blue cheese gouger (v)

Gourmet selection Hot

Smokey short rib croquette in linseed crust, chipotle aioli

Truffled scrambled egg tartlet, vegetable caviar (v)

Steamed shitake mushroom dumpling, pineapple sweet chilli sauce (v)

Gourmet selection Sweet

Ricotta lemon doughnut

Selected Brunetti mignon