



CANAPÉ MENU

Spoons + Oysters

- Ingelara Farm pumpkin + gorgonzola gnocchi, sage + cashew crust V
- South Coast rock oysters natural **or** herb + habaneros oil, native finger lime GF
or chorizo vinaigrette + lemon
- Charred green bean + almond salad, smoked labneh + lemon GF V
- Maple smoked rainbow trout, miso custard, cucumber + yuzu sesame

Croutons + Tartlets

- Beef tartare, Ingelara Farm potato crisp, smoked aioli + dill
- Smoked Snowy Mountains trout mousse, Ingelara Farm potato waffle, chives, crème fraîche GF
- Wattleseed roasted beetroot + green goddess nut butter, flaxseed wafer GF V
- Seared bonito, olive tapenade, shaved brussel sprout + pickled raddish, rye sourdough crouton
- Open mini reuben; pastrami, sauerkraut, pickled red cabbage, wholegrain mustard, mayonnaise, bread + butter pickled cucumber + Gruyère on rye crouton
- Skipjack tuna tartare, Jerusalem artichoke crisp + Urban Farm micro sunflower GF
- Prawn + truffle sandwich on parsnip wafer GF

Skewers + Balls

- Nori cigars filled with green tea smoked salmon, cucumber, kewpie + black sesame
- Radicchio cigars; kangaroo tartare, pepper berry crust, black garlic aioli GF
- Coconut + lime leaf crusted prawns, Thai dipping sauce GF
- Korean style BBQ beef skirt skewers, fried onion + sesame crumb, soy + wasabi dipping sauce
- Murringo honey glazed haloumi, cracked pink pepper, red onion + charred capsicum GF V
- Chicken Malai skewer, tamarind + date chutney GF
- Shredded lamb shoulder croquettes, baba ghanoush + mint raita
- Wood roasted apple, pork jus glaze + chicharron crumb GF

Sweet

- Selection of house made macarons including salted caramel, passionfruit, raspberry + blood orange GF
- Baileys + chocolate bonbons GF
- Ruby chocolate + strawberry tartlets GF
- Gin + tonic 'soft serve'; Canberra Distillery gin + tonic jelly, lime marshmallow, tuille cone GF
- Orange olive oil cakes, whipped crème fraîche + candied orange peel GF
- Valrhona chocolate + hazelnut meringue torte GF
- Alfajores dulce de leche + raspberry

Substantial Canapés - \$7.50 per serve

- Char sui pork tempeh bao; pickled carrot, coriander, sracha kewpie + fried onion
- Lamb kofta, harissa yoghurt, crushed pistachio + hibiscus dust
- Popcorn chicken box, Sancho pepper + wakame salt GF
- Kangaroo, pepper berry + glazed red cabbage spring roll + fermented cabbage mayonnaise
- Squid ink empanada filled with chorizo + black bean adobo sauce + chimichurri
- Ginger's Pad Thai; chicken, Greendale Farm egg, beans sprouts, carrot, snow peas, shallot + roasted peanuts
- Black bean + spinach burger, Udder Delights aged cheddar, wilted kale salad, Allsun Farm tomato chutney, smoked Ingelara Farm garlic aioli on Sonoma bakery mini milk bun V
- Boxgum beef mini burger, Udder Delights brie, caramelised onion, Ingelara Farm garlic aioli, tomato + baby spinach, Sonoma Bakery mini milk bun