

## canapé selections

### light canapés

Smoked salmon, cream cheese & capers on rye toast  
 Pork sang choi bow, shallots, baby cos  
 Chorizo sausage with white bean puree  
 Olive tapenade, goats cheese, crostini  
 Pesto & Tomato crostini  
 Tomato gazpacho soup  
 Cherry tomato, fetta & olive tartlets  
 Caviar on Eggs  
 Bocconcini, tomato, basil tart  
 Prawn, ginger, chilli & lime wontons  
 Vietnamese rice paper rolls and sauce  
 Mussels' espanol (rich tomato salsa)  
 Nori/sushi rolls with a variety of flavours  
 Gourmet mini pizzas  
 Salt and chilli squid, Malaysian sauce  
 Greek meatballs, minted yoghurt  
 Ceviche  
 Chicken liver pâté, toasted country bread  
 Thyme and garlic roasted mushrooms

### brunch canapés

Gypsy ham & mature cheddar frittata  
 Boiled egg with caviar  
 Pikelets with berry compote  
 Smoked salmon & scrambled egg crostini  
 Melon wrapped in parma ham or smoked salmon  
 Chocolate croissants  
 Spiced fruit toast raspberry cream  
 Fruit, honey & yoghurt trifle  
 Avocado, lemon cracked pepper crostini  
 Herbed mushrooms  
 Oysters your way  
 Bacon lettuce & tomato sandwiches  
 Asparagus & hollandaise  
 Eggs Benedict  
**sweet canapés**  
 Profiteroles  
 Chocolate dipped fruit  
 Individual lemon and meringue tarts  
 Chocolate and macadamia brownies  
 Cheese and fruit plates

### main canapés

Seared beef and caramelized onion burger  
 Lamb satay, cumin yoghurt sauce  
 Prawn and fish kebabs, coconut salsa  
 Mushroom and tarragon risotto  
 Vegetable and chicken noodles  
 Leek and goat's cheese tart  
 Spinach and cottage cheese frittata  
 Paella  
 Nasi Goreng  
 Chicken satay, peanut sauce  
 Freshly shucked oysters with lime & cracked pepper  
 King prawns, tartare sauce  
 Lobster & prawn kebabs, lemon chive butter sauce  
 Grilled venison, brioche bun  
 Peking Duck Rolls

## starter selections

Rare beef & crisp pancetta salad, aioli, basil  
 Roast pumpkin, baby spinach, chickpea & fennel seed salad  
 Roasted beetroot, pine nut, rocket & blue cheese salad  
 Italian salad of warm cannelloni beans & chorizo with lemon  
 Mediterranean style roasted vegetables, paprika aioli  
 Grilled fresh fish, tomato & tarragon salsa  
 Braised tongue, celeriac puree, celery garnish  
 Confit duck, orange & walnut salad, verjuice dressing  
 Butternut squash & seafood laksa  
 Spanish mussels, in a rich tomato & saffron broth  
 Seared garlic prawns, jasmine rice, cucumber & mint salad\*  
 Asparagus, roasted red pepper, parmesan & toasted pine nut salad  
 Country style duck & pork terrine, toasted bread, port reduction

Hot smoked salmon, kipfler potato salad, capers, horseradish  
 Sauteed chicken livers, bacon, spinach, port sauce  
 Carpaccio of kangaroo, lime & parmesan  
 Gravalax of salmon, rocket & parmesan, radish  
 King prawns, lime mayonnaise, cured cucumber\*  
 Smoked trout, cherry tomato & horseradish salad  
 1/2 dozen freshly shucked oysters, your style  
 Seared sesame tuna, ponzu, pickled ginger\*  
 Yamba king prawns, asian salad, nam jim\*  
 Bangalow sweet pork, apple & watercress salad  
 Seared scallops, pancetta, sun-dried tomato pesto\*  
 Ravioli of seafood, tarragon veloute\*  
 Home made linguini with prawns, vongoli fresh herbs & tomato

## main selections

- Fresh fish grilled, prawn & cucumber salsa, nam jim, coriander and fresh lime
- Fresh fish pan fried, rich olive, caper and tomato sauce with fresh lemon
  - Fresh fish, aubergine caviar, saffron sauce
- Fresh fish baked, wilted spinach, asparagus, vanilla sauce
- Free range chicken breast, puy lentils and thyme jus
- Alstonville chicken breast, braised fennel, cherry tomato compote
- Roasted spatchcock, stuffed with spinach and leek, grape sauce
- Duck breast, soba noodles, chestnuts, enoki mushrooms, lime and ginger dressing\*
- Breast of duck, grilled witlof, hazelnuts, orange sauce\*
- Confit duck, beetroot puree, crushed potatoes, pernod cream sauce
- Bangalow sweet pork, asian greens, star anise sauce
  - Lamb rump, grilled vegetable, rosemary jus
  - Lamb of loin, carrot puree, mushrooms, balsamic jus\*
- Tuscan style rump of lamb, roast celeriac, rosemary jus
  - Loin of lamb, braised parsnip, sauce eschallot\*
  - Roast leg of lamb, baby vegetables, roasted garlic
  - Veal medallions, glazed eschallots, mustard sauce
- Char grilled sirloin, roasted baby vegetables, truffle oil and port reduction
  - Fillet steak, lyonnaise tomato, sauce bordelaise\*
  - Roasted sirloin, white bean puree, roast garlic
- Sirloin steak, glazed baby beetroot, pomme puree, red wine jus
- Loin of Kangaroo wrapped in bacon, potato & pea timbale

## vegetarian main selections

- Courgette and tomato gallettes, aubergine steaks, fetta and capers
  - Butternut squash, pea, blue cheese risotto, rocket, parmesan wafer
- Risotto of wild mushroom & parmesan, grilled asparagus
  - Farmers market vegetarian platter
- Papperdelle pasta, roasted red pepper, olives, tomato, capers, rocket & parmesan
- Baked stuffed capsicums, cous cous, cumin yoghurt, mint and cucumber sambal
  - Roasted rosemary chat potatoes

## side dish selections

- Boiled new potatoes with butter, mint and lemon
- Boulangerie potatoes
- Truffled pomme puree
- Buttered seasonal vegetables
- Corn & beans, cracked pepper & butter
- Roasted garden vegetables
- Steamed asian greens with soy & hoiken noodles
- Rocket, balsamic & parmesan salad
- Leafy green salad, house dressing
- Tomato & bocconcini salad
- Greek style salad with fetta & olives

## dessert selections

- Classic lemon tart, raspberry coulis, double cream
- Honey comb bavoires, summer fruit sauce, lychee and pineapple compote
- Prune, armagnac & almond tart, vanilla cream anglaise
- Fine apple tart, caramel sauce, brandy ice cream
- Rich chocolate tart, coffee creme anglaise, mascapone
- Coconut and rum pannacotta, mango sauce, pineapple and coconut sambal
- Poached pear, spiced parfait, Pedro Ximénez sabayon
- Grilled figs, honey sabayon, toasted almonds\*
- Dark and white chocolate mousse "extraordinaire"\*

## cake selections

- Croquembouche
- Chocolate mud Cake white chocolate ganache
- Orange & Almond cake, citrus cream
- Tiramisu
- Individual Pavlovas
- Individual cup cakes
- White chocolate and caramel cake with raspberry cream
- Sticky date cake, butterscotch
- Apple and cinnamon cake