

Whitehaven

Canapé Menu

Selection of 12 items (include 2 substantial items)	\$55 pp
Selection of 10 items (include 1 substantial item)	\$50 pp
Selection of 8 items (include 1 substantial item)	\$45 pp

Additional canapé items \$3 pp
Additional substantial item \$4 pp

Meat Selection

Lemon, garlic and thyme chicken skewers wrapped in prosciutto
Braised tripe with tomato and peas
Spiced pork rice paper rolls with nahm jim dipping sauce
Chicken, celery and pine nut finger sandwiches
Szechuan crusted quail with grilled lime
Chicken and leek pie with mustard seed chutney
Spicy meatballs with tomato sauce and gremolata
Pork and rabbit rillettes on sour dough with onion jam
Fig and prosciutto tart with artichoke cream
Chicken and mushroom croquettes with celeriac cream and chervil
Wagyu beef with celeriac puree and red wine jus (\$1 extra per person)
Char grilled lamb cutlets with mint sauce (\$1 extra per person)

Seafood Selection

Prawns with chilli, garlic and parsley lemon butter
Thai fish cakes with chilli dipping sauce
Market best oysters with champagne and eschalot vinegar
Crumbed barramundi fillets with sauce gribiche
Seafood chowder served in a short black glass
Salt and pepper squid with lemon garlic dipping sauce
Braised octopus with black olives and tomatoes
Tempura prawns with aromatic dipping sauce
Steamed prawn gow gee

Vegetarian Selection

Pumpkin and ricotta aranchini with aioli and tomato
Cauliflower soup with olive tapenade and chives
Mixed mushroom gow gee
Spinach and blue cheese tortellini with nutmeg butter
Pumpkin and ricotta tortellini with a sage burnt butter
Gorgonzola and caramelised tart
Parsnip and parmesan puree tart with shitake mushrooms

Substantial items

Crispy skin barramundi burger, rocket with chilli and lime mayo
Mini beef burgers with tomato relish and rocket
Lamb kofta with tabouli salad and cous cous with garlic sauce
Braised oxtail with seared scallops and potato mash with truffle oil
Porcini mushroom risotto
Beef curry with jasmine rice and mint yoghurt
Corned beef with cabbage, carrots and pea broth with horseradish cream
Chilli, coconut and kaffir lime swordfish with steamed rice

Sweet Selection

Lemon meringue tarts
Poached mini pears with vanilla mascarpone
Chocolate and ricotta filled cinnamon donuts
Mocha cigars with brandy cream
Apple and cinnamon fried wontons with butterscotch sauce
Tiramisu
Turkish delight
Chocolate and pistachio brownies
Dark chocolate dipped strawberries

A Point of difference for your party

Glazed ham, cheese platter, bread and condiments (Buffet style) additional \$7 pp
Cheese station – selection of imported and Australian cheese additional \$7 pp