Premium Canapes

Vegetable

Three mushroom ragout & tarragon tartlet
Marinated artichoke fried w/ Parmesan, sage & rosemary crust
Jerusalem artichoke blinis, truffle pecorino cream, Jerusalem artichoke chips
Roasted cherry tomato galette with Bononcini and pesto
Asparagus/artichoke tartlet with cime di rapa
Porcini mushroom rice cake with fior di latte and pesto
Olive oil crouton of olive tapenade, fried capers, gremolata
Shredded beetroot, snowpea julienne and caramelised walnuts with virgin walnut oil
Pink grapefruit, cashew and toasted coconut salad
Cured orange/tarragon/gordal olive salad

Seafood + fish

Butterflied "Australian" king prawns' w/ lime & chermoula
Schnapper quenelle w/ Champagne beurre blanc, salmon caviar, chervil
Millefeuille of smoked trout, guanciale, tarragon
Pate di Bacalao, preserved lemon, pink salt, salmon roe
Freshly shucked oysters with lemon and eschalot vinegar
Pan-fried "Australian" king prawns with herbs & lime
Scallop, lemongrass and fresh coconut salad, salmon roe, on beetle leaf
Golden crouton of olive tapenade, white anchovy, fried capers
Salmon tartare tartlet with cucumber and flying fish roe
Crab, roasted ginger, green mango, cashew, toasted coconut salad, in fine wafer cone
Tartlet of cured ocean trout and orange, shiso garnish

Meat + birds

Grilled quail breast w/ prosciutto & sage
Cigar of spiced duck liver/cognac/truffle parfait, roasted hazelnut
Steamed free-range chicken & 3 peppers tartlet
Ballotine of quail, foie gras/bitter orange farce, Madeira jelly, homemade brioche
Seared fillet of beef, Parmesan shortbread w/ horseradish cream
Peking duck pancake
Deep-fried quail with garlic and peppercorns
Focaccia of "Vitello tonnato"

Dessert

Mini tartlets:
Caramel and walnut
Lemon meringue
Fresh berry with vanilla cream
Sicilian peach and frangipane
Passionfruit curd
Darren's handmade chocolates
Turkish delight
Vanilla profiteroles with caramel
Louis XV chocolate with pistachio cream
Rhubarb, almond, mascarpone, raspberry tart

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