



## CANAPÉ MENU

### Cold Canapés

Selection of dips, crudites, house made lavoush, emu kabana	4
Chargrilled capsicum + zucchini quiche aniseed myrtle tapenade (Vegetarian)	3.5
Sweet potato disc desert lime babaganoush, native succulent (Vegetarian, GF)	3.5
Roasted wallaby loin sweet potato disc, wild rosella + chilli jam (GF)	4
Slow cooked Lamb, native flavoured toast + river mint tzatziki	4
Cucumber disc sandalwood nut hummus, finger lime, karkalla (Vegetarian, GF)	3.5
Paperbark smoked salmon blini sunrise lime, sea parsley aioli	4
Native flavoured toast chargrilled kangaroo, tomato + native pepper relish	4
Blue eye cod ceviche, smoked salmon, blood lime + coconut sauce cucumber (GF)	4
California rolls mixed offering of fillings, native tamarind, pepperleaf wasabi (V, GF)	4

### Warm Canapés

Braised kangaroo tail goulash + rocket, hung yogurt tart	4
Crocodile green curry + sweet potato & lemon myrtle tart	4
Meredith goats cheese + caramelised onion, rocket tart	4
Roast vegetable + lemon myrtle goats cheese tart (Vegetarian)	4
Pork & fennel sausage rolls tomato relish	3.5

### Sweet Canapés

Hibiscus + lemonade scones strawberry jam, apricot jam, whipped cream (Vegetarian)	4
Lamingtons white chocolate, rainforest berry compote	3.5
Lemon myrtle meringue pie, pistachio cream	4
Dark chocolate & macadamia brownie white chocolate cream, stewed rosella	4
Flourless orange + aniseed myrtle poached quince cake (V, GF)	4