



# CANAPES 2017

# CANAPÉS 2017



## COLD

<b>Confit Chicken</b>	- dukkha shortbread, harissa yoghurt (ef)
<b>Parmesan Polenta</b>	- black olive tapenade, semidried tomatoes (ef, gf, v)
<b>* Roasted Eggplant Tart</b>	- caramelized beetroot, balsamic caviar, za'atar (df, ef, v)
<b>Korean Beef Fillet</b>	- sesame rice, nori, sango, black vinegar (df, ef, gf)
<b>Marinated Salmon</b>	- citrus crostini, beetroot, goats cheese
<b>Chermoula Prawn</b>	- coconut jelly, mango relish, coriander shoots (df, ef, v)
<b>Sugar Cured Duck</b>	- grapefruit, edamame beans, freeze dried lychee (df, gf)
<b>Tuna Sashimi</b>	- pickled cucumber, radish, wasabi, avocado (df, ef, gf)
<b>Tortilla Stack</b>	- goats cheese, onion jam, watercress (ef, v)
<b>* Coronation Chicken Tart</b>	- mango, chili, coconut raita, almonds

## HOT

<b>Seared Scallop</b>	- celeriac, pancetta crumble (ef, gf)
<b>King Salmon</b>	- toasted sesame seeds, miso mayonnaise (df, gf)
<b>Confit Pork Belly</b>	- chorizo, kumara, capsicum, saffron aioli (df, gf)
<b>Kataifi Prawn</b>	- roasted garlic, preserved lemon aioli (df)
<b>Bao Bun</b>	- pulled lamb shoulder, fermented cabbage, hoi sin dressing (df, ef)
<b>Cauliflower Arancini</b>	- truffle, parmesan, mushroom relish (gf, v)
<b>Pan Fried Herb Gnocchi</b>	- smoked ricotta, romesco, toasted almonds (v)
<b>Mussel Tempura</b>	- Indian spiced vegetables, coconut cucumber raita
<b>Saltimbocca Chicken</b>	- pancetta, sage, spiced tomato relish (df, ef, gf)
<b>Braised Beef Brisket</b>	- ginger, spring onion, wonton, pineapple sweet chili (df)

## CANAPÉS 2017



---

### NOSTALGIA

A celebration of the Urban Gourmet's journey 1999 - 2017

#### COLD

- \* **Chive & Dill Crepe** - cold smoked salmon, lemon fraiche, salmon caviar
- \* **Tart** - cherry tomato, goats cheese whip, fresh basil (v)

#### HOT

- Pomme Rosti** - porcini beef, tarragon pesto (df, ef, gf)
- Pomme Rosti** - grilled artichoke, hollandaise (gf, v)
- \* **Baby Yorkshire Puddings** - mushroom, duxelle blue cheese, madeira reduction (v)
- Baby Yorkshire Puddings** - braised lamb, minted peas, rosemary jus

(df) dairy free

(ef) egg free

(gf) gluten free

(v) vegetarian

---

\*Items available for delivery

- Canapés are 1-2 bites
- Please note this menu requires a Chef and Wait staff
- A minimum of 20 per item is required and some items may be subject to availability
- All prices are exclusive of GST