2020 CANAPÉ MENU

SILVER SELECTION \$42 per person

Your choice of 3 hot and 3 cold canapés

GOLD SELECTION \$56 per person

Your choice of 4 hot and 4 cold canapés

PLATINUM SELECTION \$70 per person

Your choice of 5 hot and 5 cold canapés

ADD DESSERT SELECTION \$7 per selection per person Your choice of selections

Hot Selection:

Pan-fried pork gyoza with ponzu dipping sauce and coriander (df, va) Seared scallops, sweet corn purée, crispy speck, charred corn and watercress (df, gf) Salt and Szechuan pepper calamari with wasabi aioli (df, gf) Spiced lamb kofta served with cucumber, mint and garlic yoghurt (gf) Chicken karaage spoons with avocado and charred corn salsa (df) Tempura pumpkin flowers stuffed with onion and pumpkin served with ginger labna (v) Wild mushroom arancini served with black garlic aioli (v, gf)

Cold Selection:

Beef carpaccio en croûte, lemon gel, garlic crisp and parmesan foam Smoked salmon blini with lemon crème fraîche, fish roe and watercress Prawn cutlets served with Waterline signature sauce, citrus aioli and fresh lemon wedges (df, gf) Lime, coriander and coconut fresh market fish ceviche with crispy shallots (df, gf) Smoked chicken, camembert and cranberry compote on charcoal wafer Caramelised onion and goat cheese tartlet with pickled red onion and parsley (v) Heirloom tomato, red onion and basil bruschetta with halloumi and balsamic glaze (v)

Dessert Selection:

Aged cheddar with port quince on lavosh Petit lemon curd tartlets with toasted meringue (gfa) Mini salted caramel and chocolate brownies Fresh market fruit with mint and seasonal coulis in meringue nest (df, gf)

df-dairy free | gf-gluten free | v-vegetarian | gfa-gluten free available | va-vegetarian available

Minimum 20 people | Valid until 30 December 2020 Items are subject to seasonal availability and some menu items may change | Dietary requirements can be catered to, please advise ahead of charter

