

# Canapé Menu

## Cold Items

House roasted chinese-style duck pancake with cucumber & hoisin (gf)

Vegetarian pancake of firm tofu, eggplant & gai-lan, miso dressing (ff) (gf) (v)

Betel leaves of duck, balinese sambal, shallots & coconut cream (df) (gf)

Betel leaves of roasted peanut, coconut & cashew with pickled mango (df) (gf) (v) (vg)

## Warm Items

Maple seared scallops with crispy shallot & nam jim, apple salad (df) (gf)

Malay style corn fritters with sriracha mayo (df) (vg)

House made chinese black-pork sausage roll, tomato ketchup

Tempura king prawn, lime & ginger dipping sauce (ff) (df)

Puff pastry dim sum of plum-spiced duck

Smoked kingfish croquette, sweet & sour sauce

Sweet potato wonton with green pea & coriander puree (ff) (df) (v)

Mini-samosa of sweet potato & smashed pea (df) (v) (vg)

Pulled pork slider with asian slaw & sriracha mayo (df) (gfo)

Soft shell crab slider with asian slaw & wasabi mayo (gfo)

Braised beef short rib slider with beetroot pickled slaw (ff) (gfo) (df)

Vegetarian spring roll, chilli soy dipping sauce (v) (vg)

House made thai style fish cake with chilli & lime dressing (df)

## Sweet items

Mini caramelised lemon tart

Mini elderflower & white chocolate custard tart

Chilli chocolate truffle (gf)

### NOTES

Cost - \$3.00 per piece.

(gf) gluten free (gfo) gluten free option (v) vegetarian (vg) vegan

(ff) fructose free (df) dairy free

Light meal equivalent - we suggest 4-6 pieces

Moderate meal equivalent - we suggest 7-9 pieces

Full meal equivalent - we suggest 10-12 pieces