



*Salt House*

## **Canapés**

### **standard selection**

**Please select five canapés from the following**

#### **cold canapés**

chorizo, balsamic glaze, basil and parmesan  
medium rare sliced roast beef, shaved parmesan, cracked pepper, olive oil  
selection of sushi  
smoked salmon, crème fraiche tartlet  
chevre on olive short bread with tomato chutney, sage  
confit duck a l'orange with cinnamon cherry glaze, chives

#### **hot canapés**

spinach and ricotta filo parcels  
crumbed mushrooms stuffed with brie  
prawn spring rolls, lime and sweet chilli sauce  
salt and pepper calamari, lemon aioli  
sugar cane infused chicken skewers, satay sauce  
goujons of beer battered coral trout  
spinach and feta arancini

One hour: \$22 per person  
Two hours: \$29 per person

## **premium selection**

**Please select eight canapés from the following**

### **cold canapés**

eggplant involtini with ricotta and pesto en croûte  
natural oysters - champagne dressing, ocean trout caviar  
bruschetta with prosciutto and smoked eggplant  
duck liver parfait, cherry nut crumble, almond gruyere biscuit  
ocean trout cannelloni stuffed with beetroot rémoulade, chive blini  
tartlet of apricot smoked salmon, dill mascarpone  
chorizo, balsamic glaze, basil and parmesan  
medium rare roast beef, shaved parmesan, cracked pepper, olive oil  
selection of sushi  
smoked salmon, crème fraiche roulade  
chevre on olive short bread with tomato chutney, sage  
confit duck a l'orange with cinnamon cherry glaze, chives  
tuna tartare, avocado salsa, glazed orange  
apricot smoked salmon bruschetta, crème fraiche  
rosemary smoked lamb fillet, apple tzatziki, confit beetroot

### **hot canapés**

wood fire grilled king prawn brochettes with fennel and grand marnier  
quail tart, truffled egg, leek, smoked tomato  
spinach and ricotta filo parcels  
crumbed mushrooms stuffed with brie  
prawn spring rolls with lime and sweet chilli sauce  
salt and pepper calamari with lemon aioli  
sugar cane infused chicken skewers, satay sauce  
goujons of beer battered coral trout  
spinach and feta arancini  
kilpatrick oysters - chorizo and parmesan glaze  
moroccan lamb brochettes with beetroot tzatziki

One hour: \$28 per person

Two hours: \$40 per person