

201 Canapé Menu

Cold Menu	Semillon	SSB	Sparkling Chambourcin	Chambourcin	Durif
Oysters Natural w/- Mignonette Dressing (s) - \$6.00	x				
Lemongrass & Coconut Poached Chicken in Witlof Cups - \$6.00	x				
Snapper Ceviche (s) - \$7.00		x			
Chicken Liver Pate on Toasted Brioche - \$6.00			x		
Pepper Steak Crouton w/- Fresh Horseradish Cream - \$7.00					x
Hot Menu	Semillon	SSB	Sparkling Chambourcin	Chambourcin	Durif
Skewered Prawns w/- Lemon & Garlic (s) - \$6.00	x				
Zucchini & Corn Fritters (v) - \$6.00	x				
Sesame-Crusted Tuna w/- Wasabi Mayonnaise - \$7.00	x	x			
Champagne Chicken Vol-au-vents - \$7.00		x			
Caramelised Onion and Fetta Pastries (v) - \$6.00		x	x		
Roasted Tomato & Haloumi Skewers (v) - \$6.00			x	x	
Roasted Pork Belly w/- Crispy Crackling - \$7.00			x	x	
Moroccan Style Meatballs w/- Roasted Capsicum Sauce - \$6.00				x	
Mushroom Arancini w/- Roasted Tomato Sauce (v) - \$8.00				x	
Harissa Lamb Skewers - \$7.00				x	x
Slow-Cooked Beef & Burgundy Pie - \$8.00					x

(v) – Vegetarian, (s) – Seafood

All prices are per person per wine course (including GST)