

Warmed

BBQ tandoori prawn skewers	<i>Gluten Free</i>
Parmesan and rosemary arancini with emulsified slow roasted garlic mayo	<i>Vegetarian</i>
Crispy buttermilk chicken with smoked tomato aioli	<i>Gluten Free</i>
Hemp and pumpkin ravioli with truffle butter	<i>Vegetarian</i>
Confit duck pita with micro salad	<i>Dairy Free</i>
Shiitake mushroom dumplings with sesame dressing and scallion	<i>Dairy Free, Gluten Free Available</i>
Roasted kumara, coriander and tofu ball with smoked chipotle	<i>Gluten Free, Vegetarian</i>
Crispy falafel sticks with mango chutney	<i>Gluten Free, Dairy Free, Vegetarian</i>

Chilled

Black tea cured Ora King Salmon & apple gel horseradish on sourdough croutes	<i>Gluten Free Available</i>
Flat bread with heirloom, parmesan, and rocket	<i>Vegetarian</i>
Assorted flavoured cocktail sandwiches	<i>Gluten Free Available</i>
Roasted grapes and goat cheese with oat sable cracker	<i>Gluten Free Available</i>
Berry smoked venison pickled beetroot and cream fraiche	<i>Gluten Free Available</i>
Fig and prosciutto jam crostini	<i>Gluten Free Available</i>
Seared tuna green olive pickled with cucumber	<i>Gluten Free, Dairy Free</i>
Fresh Bluff oysters with mignonette sauce (\$8.00 each)	<i>Gluten Free, Dairy Free</i>

Sweet Canapes

Fruit skewers	
Assorted flavoured J'aime macarons dipped in dark chocolate	<i>Gluten Free</i>
Chocolate truffles	<i>Gluten Free</i>
Lemon meringue tarts	<i>Gluten Free Available</i>

