



Oneworld Canape Menu

Gold Package

\$79 per Person

5 Gold Canapês + 2 Platinum Canapês + 1 Substantial + 1 Dessert

CANAPES

GOLD

Roasted Portobello mushroom tartlet, aged Parmigiano-Reggiano (v)
Panco & oregano crumbed chicken strips, saffron & confit garlic aioli
Crispy smashed chat potatoes, sweet chilli, sour cream (gf)
Pan fried haloumi, pine nut pesto, herbs (v)
Sydney Rock oysters, Cabernet granita, lemon (s)
Activated turmeric wafer, whipped fetta, roasted pumpkin, toasted pine-nuts (v) (gf)
Saffron & mozzarella arancini, chive aioli (v)
Glazed Triumph pear, chive, ricotta, sourdough, aged balsamic (v)
Panco & coconut prawns, sweet chilli aioli (s)
Sumac crusted Angus beef, sourdough crouton, horseradish cream (gf)
Slow roasted Berkshire pork belly, chilli salt, pepper caramel (gf)
Handmade pork and prawn dim sim, chilli, lime & coriander dipping sauce (s)
Vegetarian fried spring rolls, sweet soy dressing, sliced shallots (v)
Charred goats cheese tartlet, caramel onions, micro cress (v)

PLATINUM

Duck pancakes, sliced cucumber, spring onion
Angus beef burger, Boardwalk chutney, smoked aioli, charcoal roll, pickle
Slow roasted lamb shoulder, tartlet, labneh, fried rosemary
Fried calamari, aioli, chilli chips, fresh lime (s)
Crispy chicken slider, shaved iceberg lettuce, sweet chilli aioli, brioche
Smoked salmon blinis, salmon roe, lemon crème fraiche (s)
Beef & mushroom cocktail pie, roasted tomato chutney
Seared Canadian scallops, black sesame dressing, crisp rice noodle (s) (gf)
Australian King prawn, smoked paprika mayonnaise, snow pea tendril (s) (gf)
Portuguese chicken skewers, grilled lime, fresh mint yoghurt (gf)
ceviche of Yellowtail kingfish, citrus dressing, ruby grapefruit segment (s) (gf)

SUBSTANTIAL

seared Gold band snapper, herbed potatoes, asparagus, capers (s) (gf)

braised beef brisket, charred broccolini, potato puree, toasted almonds, jus (gf)

Chicken & chorizo paella, heirloom tomatoes (gf) (df)

Vegetarian paella, fresh vegetables, lemon, parsley (v) (vgn) (gf)

Australian banana prawns, mango, avocado, coriander, chilli & lime dressing (s) (gf)

DESSERT

Boardwalk chocolate brownie, salted caramel (v)

Belgian milk chocolate tartlet, freeze dried raspberry dust (v)

Skewers of seasonal fresh fruit (v) (vgn) (gf)

Lemon curd tartlet, torched meringue (v)

Chocolate dipped assorted mini gelato cones (v)