



australian open 2011 canapé menu

cold menu items

- Mt Zero olives marinated in-house with chilli sea salted grissini sticks
- Keta caviar blini tea smoked trout, lime crumble, zested crème fraiche
- Vine ripened tomato gazpacho soup shot with parmesan crisp
- Wave of ocean trout on cucumber disk with anchoiade
- Hervey bay scallops topped with pancetta & pea puree
- Trevally Carpaccio with fennel, caper & shellfish oil
- Pacific oysters with cabernet shallot dressing
- Asparagus goats cheese frittata, green olive relish



hot menu items

- Lamb kofta, minted pine nut salsa, cucumber cumin yoghurt
- Vegetable wonton tartlet with smoked tomato chutney
- Chicken sword with tandoori crust, peanut gado gado
- Semi dried, bocconcini, basil pizzetta with kalamata encrasse
- Salami, cherry tomato, feta, caramelised onion tartlet
- Beef & burgundy party pie, potted pea relish
- Buttered mushroom & leek tussles, red onion jam
- Spiced lentil spheres, hummus, cucumber riata
- Prawn, coriander, ginger fritter with noc jam sauce



Your choice of 5 cold and 5 hot canapés, including a seafood platter with oysters and prawns, coffee and tea with pane forte, individual Movenpick ice cream and beverage package 1 for the duration of 2.5 hours.

Further items are available at an additional cost.

