

Star room Cocktail Canapés Menu

Cold Canapés (select 6 items)

Cold Favourites

Grand marnier parfait, caramelized onion on French toast
Prosciutto and grilled vegetable crostini
Minced tandoori flavoured lamb, baby potato (g)
Smoked chicken and mango salad in flaky pastry
Cocktail prawn on crispy round with pesto aioli

Cold Seafood Savouries

Thai style prawn, coriander chutney (g)
Assorted sushi and nori rolls, ginger wasabi dip (g)
Seared scallops, chilli and lime salsa (g)
Smoked salmon tartar, pumpernickel and caper relish
Sydney rock oyster with frosted mango salsa (g)

Cold Vegetarian Savouries

Roasted artichoke with goats cheese
Tian of roasted vegetables with hummus & parmesan flakes
Vegetarian California rolls and light soy dip
Roulade of blue mascarpone, honey and toasted hazelnuts (g)
Brushetta with semi dried tomato

Hot Canapés (select 6 items)

Hot Favourites

Gourmet cocktail pies with tomato sauce
Kransky with BBQ sauce
Chicken tikka with mango pickle (g)
Sui mai Chinese dumpling sesame dip
Roasted baby chats with creamed chicken and swiss cheese gratin
Assorted cocktail quiches
Gourmet mini pizza

Hot Seafood Canapés

Tasmanian salmon croquettes with sesame crust lime dip
Salt and pepper squid with garlic aioli (g)
Baby blue eye cod tempura with relish mayo
Tasmanian oyster kilpatrick (g)
Tempura prawn with wasabi dip

Hot Vegetarian Canapés

Curried vegetable samosa with cucumber raita
Mini bouche with mushroom ragout
Roasted pumpkin tartlet with Persian feta
Vegetable spring roll with oriental dipping sauce
Spanakopita triangle with cooling tzatziki dip