

ALL DAY GRAZING CHEESE STATION

Artisan Australian cheese selection, fig & fennel paste, black grapes, dried apricots,
freshly baked fruit & nut bread, grissini sticks & crisp lavosh

SEAFOOD BAR

South coast Sydney Rock oysters with shallot vinegar
King Ocean prawns with aioli

GOLD CANAPÉS

Spanner crab sandwich & coriander mayonnaise
Smoked salmon with mini brioche, crème fraîche, horseradish & cucumber
Pistachio & goats cheese pesto tarlet
Country style terrine with Dijon mustard & toasted sourdough

WARM CANAPÉS

Gougère with gruyère and pimento d'espelette cream
Sealed scallops on a pea puree and avruga caviar
Salt & pepper prawn
Guillaume's sausage rolls with truffle

SUBSTANTIAL CANAPÉS

Wagyu Beef cheeks with Paris Mash & red wine sauce
Chargrilled King salmon and crispy pork belly with cucumber & herb salad
Chargrilled yellowfin tuna with chermoula, couscous, confit of eggplant & capsicum

DESSERT BAR

Mini profiteroles, vanilla bean ice cream, warm Valrhona chocolate sauce
Mixed berries with lemon curd, meringue & raspberry sorbet

SOAKER

Cocktail beef pies, tomato sauce
Jamón and gruyère toasties