

# CARRICK HILL

## Canapé Menu

### COLD

#### MEAT, POULTRY & GAME

Antipasto platter  
Chicken liver pate on crostini with onion jam  
Asparagus and prosciutto bundles with hollandaise sauce  
Tartare beef and baby capers on crostini  
Green bean, rocket, pine nut and snow pea sprouts wrapped in prosciutto with balsamic dressing  
Chinese style duck pancakes rolled with Asian greens and hoi sin

#### SEAFOOD

SA oysters with wasabi crème fraiche and shallots  
Smoked salmon bread baskets with creamed avocado and Yarra Valley salmon roe

#### VEGETARIAN

House made dips served with chargrilled pita bread  
Feta, rocket and mushroom bruschetta  
Mediterranean vegetable frittata with hommus and black olive  
Miniature tomato and basil bruschetta

#### SWEET

Miniature lemon curd tartlets  
Hazelnut and chocolate truffles  
Brownie squares with ganache and walnuts  
Little pavlovas with fresh cream and tropical fruits  
Sorbet – lemon, green apple or raspberry

#### PRICING

The following prices are for cocktail functions only. If you are choosing to replace your entree with 1 hour canapés, please select your 8 items from above; 4 hot items and 4 cold items.

Choice of 6 canapés - 3 cold & 3 hot, 1 x item per person \$24pp  
Choice of 6 canapés - 3 cold & 3 hot, 2 x items per person \$45pp  
Choice of 8 canapés - 4 cold & 4 hot, 1 x item per person \$32pp  
Choice of 8 canapés - 4 cold & 4 hot, 2 x items per person \$60pp

### HOT

#### MEAT, POULTRY & GAME

Thai chicken and peanut cakes with sweet chilli soy dipping sauce  
Moroccan lamb pies  
Sesame beef skewers with hoi sin sauce  
Tandoori chicken skewers with coriander yoghurt  
Chicken wrapped in pandan leaf with sweet chilli coriander sauce

#### SEAFOOD

Chargrilled tiger prawns with three flavour sauce  
Thai fish cakes with basil and wasabi aioli  
Prawn wontons with lime coriander dipping sauce  
Lemon pepper calamari with garlic aioli

#### VEGETARIAN

Zucchini and haloumi fritters with lemon yoghurt  
Mushroom ragout tartlets  
Vegetable pakoras with minted yoghurt  
Ratatouille tartlets  
Mushroom arincini with pesto  
Goat's cheese fritters with roast capsicum sauce