

# MARE

8 CANAPES \$95 - 10 CANAPES \$115 - 12 CANAPES \$135

## COLD CANAPE MENU

OYSTERS WITH CANDIED CAULIFLOWER + DILL OIL (GF)

SCALLOP CEVICHE WITH PONZU + PARMESAN CRUMBLE

RED ENDIVE FILLED WITH VITELLO TONNATO (GF)

DUCK FOIE GRAS ON BRIOCHE + SHIRAZ GLAZE

BEEF TATAKI, MARINATED CARROTS IN CITRUS (GF ON REQUEST)

QLD SPOTTED LOBSTER + MANDARIN TART

CUCUMBER MARINATED IN VODKA FISH CAVIAR (GF)

SALMON TARTARE, CRUSHED AVOCADO (GF)

RED EMPEROR CEVICHE, COCONUT MILK, PICKLED RED ONIONS (GF)

ENDIVE LEAF WAGYU BEEF TARTARE, SOUR CREAM (GF ON REQUEST)

TROUT, SOUR CREAM + POMEGRANATE RILLETTE (GF ON REQUEST)

CHARCOAL MACARON, LAMB RILLETTE, HARISSA

LOCAL BUG COCKTAIL, DILL + LEMON DRESSING( GF)

FENNEL PANNA COTTA WITH BEEF CARPACCIO OR SMOKED TASMANIAN SALMON (GF)

PRAWN MOUSSE, RICE CRACKER, WASABI (GF)

TOMATO GELÉE, SMOKED SARDINE MOUSSE (GF)

# MARE

## HOT CANAPE MENU

STEAMED GREEN CABBAGE ROLL WITH NORI + MUSSELS (GF)

MINT + GOAT CHEESE CIGAR, HONEY DRESSING (GF)

WAGYU BEEF SLIDER, PICKLES, CHEESE

SOUTHERN STYLE CHICKEN SLIDER & SLAW

BEETROOT + WALNUT RISOTTO (GF)

VEAL MILANESE LEMON + PARMESAN

W.A OCTOPUS GRILLED, OREGANO, LEMON GEL (GF)

CHICKEN, PORK + FRESH HERBS SKEWERS

CONFIT DUCK BONBON, APPLE & CELERY GEL

POTATO SOUFFLE SPICY SAUCE + DIJON MUSTARD (GF)

## VEGETARIAN & VEGAN CANAPE MENU

GOAT CHEESE CROSTINI WITH APPLE GEL + TARRAGON

GRILLED WATERMELON STEAK, SPICY TOMATO (GF)

MUSHROOM CAPPUCCINO (GF)

BUTTER BEAN, PLUMS + ESCHALOTS STICKS (GF)

ZUCCHINI + PESTO PIZZETTA

TALLEGIO + BLACK SESAME PUFFS

MINI BABAS, TOMATO SYRUP, BASIL CREAM

BLACK OLIVES + PARMESAN STICK

GOAT CHEESE, PAPRIKA + SULTANAS LOLLYPOP (GF)

# MARE

## DESSERT CANAPE MENU

OPERA CAKE

AMALFI + CITRUS SPONGE

VARIOUS FLAVOURS OF MACARONS

STRAWBERRY + DARK CHOCOLATE TARTLET (GF ON REQUEST)