

# smolt catering canapés...

## **oysters -each**

\$3.50 natural

3.60 verjuice, apple and ginger dressing

\$3.80 poached with smoked salmon, mascarpone and dill

\$3.90 shallot and PX reserve vinaigrette

## **\$2.50 per piece**

Stuffed green queen olives, crumbed

Zucchini puffs, parmesan, fresh herbs

Demi tasse of gazpacho, spanish olive grissini

House made water cracker, Italian parsley, labna

Capponnata on crostini

Half shell mussel, chorizo crumb and aioli

Saffron, pea and parmesan arrancini

Grilled chorizo, braised red cabbage

\$2.80 per piece

House made puff pastry, caramelized onion, thyme and goats curd

House made parmesan puff pastry, char grilled mushrooms, parmesan, parsley and lemon salad

Shot glass of tomato tea, smoked potato, fine herbs

Anchovy and sage fritters

Single seared salmon with Moorish spiced cauliflower

Pork terrine with piccalilli

Twice cooked chicken, smoked eggplant relish

Slow cooked pork belly, apple remoulade

\$3.40 per piece

Clarence river school prawns with spiced salt and lemon

House made puff pastry, Italian buffalo mozzarella, salt baked cherry tomatoes, and oregano

Exotic mushroom tart, garlic cream, Tongola goats curd

Scallop dumplings with chilli and lime vinaigrette

Venison carpaccio, candied walnuts, pickled shallot

Chicken liver parfait, semolina crisp, drunken raisin

Roast duck, watercress salad

Mini pork and fennel house made sausages