

# CANAPÉS

Please Choose One from the Following



8 canapés  
at \$42.00



10 canapés  
at \$50.00



12 canapés  
at \$58.00



7 canapés  
+ 2 substantial canapés  
at \$52.00

Additional Standard Canapés at \$6.00 each

Additional Substantial Canapés  
at \$10.00 each

## · Cold · CANAPÉS

- Sydney rock oyster with sriracha, lime & coriander (GF, DF, NF)
- 
- Salmon mi-cuit, sansho pepper, Kewpie mayonnaise, burned cucumber (GF, DF, NF)
- 
- Candied salmon, apple puree, lemon glaze, micro watercress (GF, DF, NF)
- 
- Tuna tartare with crushed peas & goat cheese (NF)
- 
- Kingfish ceviche, Spanish onion & cucumber, coriander, avocado, lavosh (DF, NF)
- 
- Prawn cocktail & avocado mousse served on a cucumber (GF, DF, NF)
- 
- Crab & prawn, greens on a spoon (GF, DF, NF)
- 
- Salmon rillettes with fines herbes bavaoises, rye bread toast (NF)
- 
- Wagyu beef bresaola, pickled beetroot & watercress, parmesan tuile (GF)
- 
- Cured beef with beetroot mayonnaise, pickled celery, witlof
- 
- Smoked lamb rump, crushed chickpea with coriander & chilli chutney on a spoon (GF, DF, NF)
- 
- Pork rillettes with pickled red cabbage on French baguette (DF, NF)
- 
- Smoked chicken tartlet with apple & celeriac rémoulade (NF)
- 
- Duck pancakes served with hoisin sauce
- 
- Asian vegetable rice paper rolls with nuoc mam cham (GF, DF, VEGAN)
- 
- Beans & chilli, guacamole on black corn crisp (DF, NF, VEGAN)
- 
- Madras curried egg on cucumber (GF, DF, NF, V)
- 
- Assorted nori rolls served with wasabi & soy sauce (GF, NF)
- 
- Tomato stuffed with black truffle, bocconcini & parmesan (GF, NF, V)
- 
- White truffle & porcini gougère, lemon curd, tarragon (V)
- 
- Charred cauliflower & capsicum, tahini, green chermoula, baked pita crisp (DF, NF, VEGAN)
- 
- Whipped goat cheese, apple, pickled walnut on a rice cracker (GF, V)

## · Hot · CANAPÉS

- Mini corndog with tomato sauce & mustard
- 
- Angus beef & red wine petit pie with tomato relish (NF)
- 
- Chicken & Leek pie (NF)
- 
- Lamb kibbeh with minted yogurt
- 
- Karaage chicken bowl with yuzu & shiso mayonnaise (DF, NF)
- 
- Bulgogi marinade beef skewer with chimichurri
- 
- Chicken skewer marinated with soy, ginger & sriracha (DF, NF)
- 
- Chicken tulip with harissa and mint yogurt (GF, DF, NF)
- 
- Classic oyster Rockefeller (NF)
- 
- Fish Accra with kimchi mayonnaise (NF)
- 
- Prawn wrapped potato string with Romesco
- 
- Prawn & chicken siu mai served with sweet chili sauce (DF)
- 
- Steamed king prawn dumplings with sweet soy sauce (DF)
- 
- Truffled mushroom & parmesan arancini with Truffle mayonnaise (GF, V)
- 
- Vegetable brochette with homemade basil pesto (V, DF, GF, NF)
- 
- Vegetable curry korma pie, served with tandoori yoghurt dressing (V, GF)
- 
- Zucchini flower with kumara mousse (NF, V)
- 
- Mushroom and pea ragout in puff pastry (NF, V)

## · Desserts ·

- Truffle in various flavours (GF)
- 
- Prune and Armagnac Brulee with apple puree (GF)
- 
- Chef's selection of Ganache Pops (GF)
- 
- Mini doughnuts filled with Nutella
- 
- Fruit brochettes with Passionfruit and yoghurt dipping sauce (GF)
- 
- Chef's selection of sweet macaroons (V)  
(Must be ordered as a selection, minimum 90 pax)

## · Substantial · CANAPÉS

### Cold

- Thai beef salad with homemade sweet chilli dressing (DF)
- 
- Panzanella salad with vanilla mozzarella (NF)
- 
- Octopus poke salad with tomatoes, green onions, soy sauce & sesame oil (DF)
- 
- Atlantic salmon Nicoise, with mustard dressing

### Hot

- Beef slider with cheddar cheese, pickles & aioli
- 
- Slow cooked pork belly, Korean kimchi, & Asian bun
- 
- Crab cake slider with celeriac remoulade
- 
- Chicken schnitzel slider with Dijon dressed cabbage & sage slaw
- 
- Falafel with sriracha & tahina, pita bread (V)
- 
- Braised & smoked beef brisket with red cabbage & crushed potatoes (DF, NF)
- 
- Fried rice with prawns, peas, chilli, coriander & egg (DF)
- 
- New Orleans seafood Gumbo with steamed rice (NF)
- 
- Braised pork belly in dark soy, coriander, spring onion & steamed jasmine rice (GF, DF, NF)
- 
- Stir fried rice noodle with vegetables & chilli egg (DF, V)
- 
- Lamb Rogan josh, saffron rice with minted yogurt
- 
- Vegetable korma curry with jeera rice (V)
- 
- Steamed chawanmushi with prawn, shitake mushroom & wakame
- 
- Fish curry, Asian greens, aromatic rice
- 
- Slow cooked beef cheeks with horseradish mash potatoes (GF, NF)



Hilton  
SYDNEY