



T: 3854 0274 / [www.culinart.com.au](http://www.culinart.com.au)

## canapés

### Hot

- Barramundi brochettes, capers, chilli & lemon (g/f)
- Prawns & chorizo, parsley mayonnaise (cone)
- Chicken, shallot & sesame gyoza, spicy ponzu
- Creamy chicken, mushroom & tarragon tarts
- Confit pork belly, apple & fig chutney, crackling (g/f)
- Scallop, green olive & almond tapenade, sauce vierge (spoon) (g/f)
- Truffled white polenta, creamed leek & chives (spoon) (g/f)(v)
- Smoked tomato, caper & parsley arancini (v)
- Spiced crab cakes, tamarind chutney
- Goat's cheese croquette, tomato jam (v)
- Red wine braised lamb, parmesan & rosemary crust (spoon)
- Crispy duck confit, nashi pear, sesame, soy & balsamic dressing (spoon) (g/f)
- Lamb & pistachio kofta, mint yoghurt (g/f)
- Chicken, garlic, smoked paprika & thyme skewer (g/f)
- Chive potato cakes, brie & sugar dried tomato, balsamic reduction (g/f)(v)
- Pumpkin, goat's cheese, chilli & basil fillos (v)
- Duck wonton, chilli & star anise sauce
- Beef, Guinness & potato pie
- Lamb & rosemary skewer (g/f)
- Skewered prawns & speck, salsa verde (g/f) (+ \$1.00 for this item)
- Lamb cutlet grilled, garlic & pommery mustard (g/f) (+ \$1.00 for this item)

### Cold

- Sugar cured Pacific salmon, citrus pickled fennel, dried cherry tomato (spoon) (g/f)
- Prosciutto, fig & Persian fetta crostini (seasonal)
- Rare wagyu beef, kombu & shallot salad, yuzu dressing (spoon) (g/f)
- Peking duck pancakes, cucumber, spring onion & hoisin sauce
- Poached scallop, avocado & lime salsa, mint (g/f)
- Chilli king fish ceviche, chervil, spring onion & cucumber salad (cone) (g/f)
- Rare beef crostini, black truffle, parmesan cream
- Salmon pastrami blinis, pepper & lemon cream cheese, capers
- Shitake mushroom & spinach inari, spicy ponzu (v)
- Chicken & asparagus roulade, dill, preserved lemon (g/f)
- Brioche toasts, chicken liver parfait, apple jelly, tarragon
- Squid salad, harissa, parsley, ras el hanout (cone) (g/f)
- Cherry tomato, buffalo bocconcini, kalamata olive & basil tartlet(v)
- Caramelised red onion & goat's cheese crostini (v)
- Persian fetta blinis, beetroot & orange relish (v)
- Assortment of sushi, pickled ginger, soy sauce & wasabi (g/f)
- Smoked salmon, horseradish cream & lilliput caper on crostini
- Vegetarian rice paper rolls, soy & lime dipping sauce (v)
- Mooloolaba school prawn cocktail (cone) (g/f)

6 items (max 1 seafood)	(suitable for light pre-dinner function)
8 items (max 2 seafood)	(suitable for supper/cocktail function)
10 items (max 3 seafood)	(suitable for lunch/dinner function)
12 items (max 3 seafood)	(suitable for dinner function)



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## food boats

To be accompanied by a minimum 6 finger foods/canapes

Prawn, lemongrass & coriander wontons, green papaya & mint salad, palm sugar dressing

Beef & black bean, hokkien noodles, Asian vegetables, fried shallots

Vegetable korma, steamed basmati rice (v)

North African chick pea fritters, spinach salad, cucumber & preserved lemon yoghurt (v)(g/f)

Goat braised with Spanish spices, potato & onion rosti, green olives, coriander

Fragrant beef & coconut curry, rice & roasted peanuts (g/f)

Spiced lamb fillet, Israeli couscous salad, mint, raisins & pistachios

Risoni pasta, roast capsicum, capers, parsley, hot sopressa, shaved parmesan

\*Beer battered flathead & chips, aioli

Lamb Rogan Josh, basmati rice, raita (g/f)

Barramundi, daikon radish, mint & coriander, chilli dressing (g/f)

Barbequed duck & noodle salad, lime, soy & sesame oil dressing

Tarragon chicken breast, mesclun, roast tomatoes, goat's fetta, pine nuts, aioli (g/f)

Asparagus, broccoli & almond salad, fresh goat's cheese (g/f) (v)

## to finish

Coffee & tea

Sweet bites -

Tartlets with berries & mascarpone

Passionfruit tarts

Lemon curd tarts with meringue tops

Petit chocolate muffins filled with Kaluha cream & strawberries

Raspberry & chocolate tart

Chocolate meringue kisses (g/f)

Baby caramel tarts

White chocolate & macadamia truffles

Bambini gelato cones

Mini Tiramisu in shot glasses

Chocolate Cointreau truffles

Mini crème brulee spoons (g/f)

Strawberry & champagne jelly (glass) (g/f)

Trio of chocolate mousse, berry compote (glass)

*Minimum 20 guests*

*Menu items may change subject to market availability*

*Prices include GST and are subject to change without notice*