



# Cocktail Menu



### Cold Canapés

Confit tomato, almond ricotta, oregano (df, gf, v)

Chèvre, currant & artichoke salad, dried olive, crostini (df, v)

Sydney rock oyster, verjuice, compressed cucumber, lemon balm (df, gf)

Ocean trout cornetto, kohlrabi, cultured cream, shiso

Yellowfin tuna, ponzu, avocado, white pickled ginger (df, gf)

Hiramasa kingfish pastrami, crème fraiche, finger lime, linseed cracker (gf)

Chicken liver parfait, fig paste, sherry vinegar jelly, walnut crostini

Wagyu bresaola, truffle aioli, parmesan, mustard fruits, crostini

### Hot Canapés

Confit garlic & prune crema tartlet, macadamia (v)

Haloumi, currants, cauliflower & almond dukkah tartlet p (v)

Sweet potato croquette, chipotle aioli (gf, v)

Flash fried squid, jalapeño tartare sauce (df, gf)

Seared scallop, cauliflower, caviar (gf)

Pastry cigar, confit spiced chicken, ras el hanout, pistachio dukkah, honey

Spiced roast duck & crepe, Davidson plum bush pepper sauce (df)

Pork belly, rosemary scented apple, smoked black salt crackle (df, gf)

### Substantial Canapés Selection

Soba noodle, tofu, pickled enoki mushrooms, edamame, yuzu dashi dressing (df, vg)

Fiery pinto & butter bean “Ponzone”, almond, ricotta salata (gf, v)\*

Calamari fritti, crispy potato, lime leaf mayonnaise (df)

Fried prawn, kewpie mayo, prawn cracker crumble (df, gf)

Barramundi fish cake sandwich, Italian tartare, lemon, iceberg

Chicken drumettes, sweet gochujang chilli & sesame sauce (df)

Classic toasted Rye Ryebeben, wagyu pastrami, sauerkraut, raclette

### Dessert Canapés

Raspberry & riberry marshmallow (df, gf)

Tiny fruit sugar doughnut, dulce de leche

Chocolate tart, raspberry gel

Bounty chocolate tartlet, coconut, raw cacao (gf)

Lemon myrtle coconut biscuit slice

The Martini Tim Tam

\*Vegan option available



# Food Stations

## Static

### Antipasto Station

Sliced cured meats, parmesan cheese, dips, grissini, lavosh

### Cheese Station

Selection of 4 artisan cheeses, condiments, lavosh, toasted walnut raisin bread.

### Cold seafood Station

Peeled prawns, mary rose & shredded iceberg for DIY prawn cocktails and oyster's natural or mignonette served on ice.

### Crudities & dips Station

Colorful display of seasonal vegetables, three types of dips & bread

### Sweet Station

Selection of small sweet items (i.e. opera cake, native flavored macaroons)

## Live

### Morocco

Baharat spiced lamb shoulder, grilled pita breads, tabouli, pearl couscous, hummus, labneh

### Mexico

Adobo roasted chicken, black bean, corn, tomato, salsa, shaved cheddar, jalapeños, hot sauces

By Ambassador Chef Karen Martini  
in collaboration with Executive Chef Kasper Christensen

