

HELM

Cockle Bay

CANAPE MENU

STANDARD

2 cold & 4 hot	\$45.00
2 cold, 4 hot & 1 substantial	\$60.00
3 cold, 6 hot & 2 substantial	\$75.00

COLD

Bruschetta and feta tartlet (nf, v)

Vietnamese rice paper roll (nf, gf, df, v, ve)

Caramelised onion tartlet, goats cheese (nf, v)

Dolmades, lemon, mint (nf, gf, df, v, ve)

Rare beef, chimichuri (nf, gf, df)

BBQ pork crepes, hoisin (nf,df)

HOT

Crispy squid, souvlaki seasoning, lemon, aioli (nf, df)

Beef brisket croquette, spiced tomato chutney (nf)

Pumpkin ricotta arancini, aioli (nf, v)

Vegetable curry puff, mint yoghurt (nf, df, v)

Grilled mini corn, aleppo butter (nf, gf, v, dfr, ver)

Duck spring roll, hoisin (nf, df)

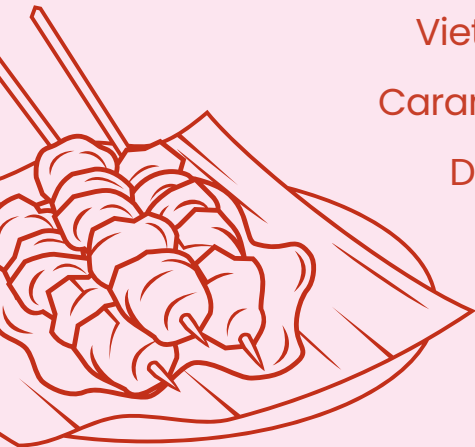
SUBSTANTIAL

Roast pumpkin and halloumi salad, pistachio, pistou (gf, v, dfr, ver)

Battered dory, fries, tartare (nf)

Cheeseburger slider, ketchup, american mustard (nf)

Grilled chicken skewer, paprika, cinnamon spiced rice (nf, gf, df)



PREMIUM

2 cold , 3 hot & 2 substantial

\$65.00

Grazing Table + 2 cold , 3 hot & 2 substantial

\$80.00

COLD PREMIUM

Crab skordalia, dill, lemon (nf, gf, df)

Peking duck pancake, spiced plum sauce (nf, df)

Caprese skewer, bocconcini, basil, heirloom tomato (nf, gf, v, dfr, ver)

Sydney rock oysters, mignonette (nf, gf, df)

Beef tartare crostini, cornichon, truffle mayo (nf, df)

HOT PREMIUM

Truffled mushroom arancini, aioli (nf,v)

Baked 1/2 shell scallop, aleppo butter (nf, gf)

Beef skewers, garlic sauce (nf, gf, df)

BBQ octopus skewers, oregano, lemon oil (nf, gf, df)

Caramelised onion croquette, goats chevre (nf, v)

SUBSTANTIAL PREMIUM

Lamb backstrap souvlaki skewers, green sauce, pita (nf, gf, df)

Grilled octopus salad, buttermilk dressing (nf, gf)

Lobster spring roll, house chilli jam (nf, df)

Smoked duck salad, walnut, pomegranate, local leaf (gf, df)

GRAZING

Antipasto - \$10 Per Person

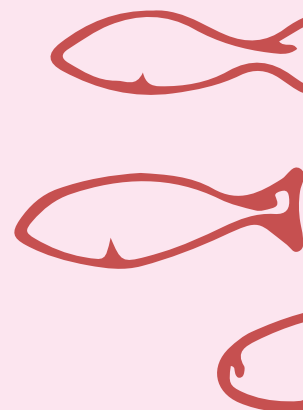
Cured meats, bread, dips, pickles, olives (nf, df, gf)

Cheese - \$10 per person

Cheeses, fruit, crackers, nuts, condiments (v, gfr)

Vegetarian mezze - \$10 per person

Dolmades, grilled vegetables, dips, bread, pickles (nf, df, v, ve, gfr)



DIETARY PLATE

Cold

Vietnamese rice paper roll (nf, gf, df, v, ve)

Hot

Antipasto vegetable skewer (nf, gf, df, v, ve)

Bean and chickpea beignet (nf, gf, df, v, ve)

Substantial

Thick rice noodle salad, tofu, soy dressing (nf, gf, df, v, ve)

