

# **NEW YEAR'S EVE CHARTER**

# **Substantial Canapé Menu**

# canapés

freshly shucked oysters served natural with lemon juice and sea salt sautéed wild mushroom and fresh herbed ricotta in a crisp cone peking duck pancake with spring onion, cucumber and hoisin sauce

kingfish sashimi on a japanese skewer with watermelon, pickled ginger and lychee roasted tomato arancini filled with mozzarella with garlic aioli seared scallops wrapped in pancetta with pesto drizzle black eye bean and provoleta cheese tostada with pico de gallo

greek pulled lamb slider with garlic tatziki and butter lettuce
warm chicken and leek pie with flaky pastry
argentinean churrascurra beef fillet skewer with red pepper chimichurri sauce
beer battered flathead gougons with tartare sauce

**substantial canapés** (served in small bowls with forks)

king prawn salad avocado and macadamia nuts, lemon pepper dressing duck confit with wild mushrooms, garlic mash, spring asparagus sri lankan fish curry with fragrant rice and fresh coconut sambal

# dessert canapés

mini pavlova with fresh cream and summer berries chocolate and espresso fudge shots with biscotti fresh fruit brochettes

# cheese

selection of australian cheese, dried fruits and assorted crackers

# supper (served on a side buffet)

guinness and honey baked ham with condiments and bread rolls

# **Beverage Menu**

"Tempus Two Pewter Series"

# **Sparkling Wine**

Pinot Chardonnay

### **White Wine**

Semillon • Pinot Gris

# **Red Wine**

Shiraz • Cabernet Sauvignon

#### Beer

Corona • Peroni Nastro Azzurro • Cascade Light

Selection of soft drinks, juice & mineral water are included

Menus are subject to availability