



## **ARIA CATERING CANAPE MENU**

### **Cold Canapés**

- Tuna tataki with shallot and ginger
- Prawn rice paper roll with Thai dressing
- Goats cheese with pickled Carrots and celery salt
- Crushed peas with Jamon Ibirico crostini and sherry vinegar
- Cured Salmon, Japanese rice, shiso and yuzu
- Duck liver parfait with pear chutney on crouton

### **Hot Canapés**

- Tomato tarte tartin with pesto and feta
- Soy chicken and shitake mushroom pie
- Prawn toast with sweet and sour sauce
- Roast Rangers valley beef, sourdough, truffle mayonnaise
- Potato and chive rosti with foie gras and Melba toast
- Peking Duck Dumpling with hoi sin sauce

### **Dessert Canapés**

- Lemon and blackcurrant sable
- White chocolate, cranberry and pistachio Nougat
- Popping Chocolate nutela with coconut
- Raspberry, frangipani and pistachio tart

### **Substantial Canapé Selection**

- Garlic prawns, chorizo, potatoes and coriander salsa
- Mini free range chicken burgers with rocket and sauce gribche
- Polenta chips with avocado and shallots
- Wagyu corn beef and mustard Ruben sandwich
- Sashimi plate, tuna, ocean trout, kingfish, soy and ginger
- Spicy lamb burrito with iceberg lettuce and avocado



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## LUNCH and DINNER MENU

### Arrival Canapés

Your choice of 3 canapés from our hot and cold canapé selection for arrival

### Entrée

Gazpacho of heirloom tomatoes with crab and coriander salad  
Cured Ocean trout with konbu, fennel and yuzu  
Seared sea scallops, octopus carpaccio and compressed watermelon  
Seared yellow fin Tuna with daikon, avocado and soy beans  
Summer vegetable salad, celeriac cream and walnuts  
Chicken ballotine with sweetcorn and chestnut mushrooms

### Main Course

Roasted chicken with cauliflower puree, quinoa and chives  
Roasted barramundi with potato salad, jamon and artichokes  
Baked Blue eye cod with miso eggplant, daikon sprouts and sesame dressing  
Roast lamb rack, minted peas, gnocchi and grain mustard  
Fillet of beef with mushroom gratin, asparagus and fondant potato  
Baked king salmon, caramelized fennel, pickled radish, squid and Vietnamese dressing

### Sides Dishes

Rocket and parmesan salad  
Zucchini with garlic, chilli and parmesan  
Roasted potatoes  
Green leaf salad

### Dessert

"Afogatto" coffee panna cotta, frangellico jelly and amoretti  
Passionfruit cream with pineapple and coconut  
Chocolate delice with green tea and orange  
Eton mess with strawberries and strawberry consommé  
Date cigar with lime curd, pistachio and apple  
Cheese plate, Selection of Australian and international



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## BUFFET MENUS

### Traditional

*Choose any 3 canapés on arrival*

Selection of Sonoma breads, olive oil and butter

Blue eye cod and scallop pie

Duck rillettes with saffron pickled onions

Mango, avocado and smoked chicken with grain mustard

Roasted Sirloin with gaufrette potatoes, watercress and salsa verde

Heirloom tomato, cucumber, watermelon and mint salad

Baby cos, soft boiled eggs, anchovies and herbed salad cream

Eton Mess with strawberries and strawberry consommé

Cheese, selection of Australian and international

Seasonal fruit platter

### Seafood

*Choose any 3 canapés on arrival*

Selection of Sonoma breads, olive oil and butter

Sydney Rock oyster with shallot and red wine dressing

Salad of crab and witlof with mango mayonnaise

Seared Swordfish with yuzu and pickled radish salad

Grilled Prawns with Nam jim dressing

Linguine with mussels and peas

"Afogatto" coffee panna cotta, frangellico jelly and amoretti

Cheese, selection of Australian and international

Seasonal fruit platter

### Asian

*Choose any 3 canapés for arrival*

Selection of Sonoma breads, olive oil and butter

Pacific oyster with Ponzu and cucumber

Poached Atlantic salmon with Thai noodle salad, mint and peanuts

Prawn wonton soup with Chinese broccoli

Soft shell crab with chilli and black pepper

Red-braised blue eye with bok choy and coriander broth

Rangers valley beef cheeks with kim chi and nam jim dressing

Passionfruit cream with Pineapple and coconut

Fruit platter



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