

SECRET DINING

SECRET DINING CANAPÉ LIST

COLD

Sashimi Tuna pops

Served with a red curry dipping sauce

Fresh Oysters

Served natural or with red wine vinegar and shallot sauce

Potato cakes with smoked salmon

Topped with sour cream and dill

Assorted Bruschetta *

Choose from tomato and basil, char-grilled vegetables and goat's cheese and mushroom ragout

Sang choi Bao

Lettuce cups filled with stir fried minced pork, carrot and mushroom
Served with soy sauce

Assorted finger sandwiches

With fillings including smoked salmon and poached chicken.

California rolls *

Served with soy sauce

HOT

BBQ Garlic and chilli Prawns

Served with garlic tahini dipping sauce

Tempura prawns

Served with a sweet chilli dipping sauce

BBQ marinated lamb cutlets

Marinated in garlic and oregano served with a tomato jam

Tandoori Chicken Kebabs

Served with a mint and yoghurt sauce

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Gourmet mini pies *

Served with tomato sauce

Steamed Dim Sim

Served with soy sauce

BBQ mini gourmet hot dogs

Served on a small bun topped with caramelized onions

Homemade Mini Pizzas

Topped with ham, olives and mozzarella cheese

BBQ Chicken or Lamb kebabs

Served with a tahini dipping sauce

Arancini *

Mushroom and parmesan rice balls

DESSERT CANAPES

Mini Lemon curd tarts

Tangy little tarts topped with a fresh raspberry

Portuguese Tarts

Light puff pastry filled lightly charred vanilla custard

Chocolate dipped strawberries

Dipped in 70% cocoa Lindt chocolate

Homemade Baklava

Light and crisp filled with walnuts and nutmeg

Mini gelato cones

Assorted flavours in mini sugar cones

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SUBSTANTIAL ITEMS

Antipasto platter *

Including salami, sautéed mushrooms, roasted vegetables and crusty Sourdough bread.

Mediterranean Mezze platter *

Assorted dips, stuffed vine leaves, Bastorma, olives, pickles and Lebanese bread

Individual Stir fried Hokkien noodles*

With chicken or pork or beef

Individual Crumbed Flathead and chips

Served in Chinese noodle boxes with a lemon wedge

Mini Lamb Burgers

With tomato chutney

Assorted cheese platter

3 types of cheese served with crackers and seasonal fruit

**Vegetarian or can be made vegetarian*

Some items may change based on availability, special dietary requirements can be catered for.

Indicative price from \$65 per person for 6 items for 2 hours