

Canapés

Each Platter Has 24 Pieces Of The Selected Canapé And Costs \$60 Per Platter

E.G. 1 Tray Has 24 Prawns With Japanese Mayonnaise

Smoked Ocean Trout on Buckwheat Blinis and Crème Friache

Prawn, Avocado and Baby Gem Lettuce Rolls with Bloody Mary Mayonnaise

**Tuna, Avocado, Lime Pea Shoot Tartar in Bamboo Boats*

**King Prawns with Lime and Chili served with Japanese Mayonnaise*

**Ocean Trout Wrapped in Nori with Mandarin Szechwan Salt*

**Freshly Shucked Sydney Rock Oysters with Grilled Finger Lime*

**Kingfish Tataki in Witlof with Shiso and Pickled Carrot*

Pretzel Sticks with Smoked Salmon, and Herb Cream Cheese

**Snapper Tartare with Yuzu Dressing on Cucumber*

Roast Beef Rolls with Whipped Tarragon and Mustard Butter

Chicken Coronation Finger Sandwiches on Quinoa Bread

Honey Roast Ham with Peach Chutney on Brioche Rolls

Open Sandwich of Moroccan Lamb, Watercress, Harissa, Quince

Mayonnaise Mini Yorkshire Puddings with Rare Roast Beef, Horseradish and Baby Watercress

**Rosemary Honey Lamb Fillet Skewers with Quince Mayonnaise*

**Tamarind Duck Salad with Crispy Pickled Ginger in Bamboo Boats*

Mini Ploughman's – Cheddar Cheese Scones, Pickled Onion Relish and Shaved Ham Highball of Handmade Parmesan Grissini with Prosciutto

Mini Bagels with Smoked Wagyu, Cabbage and Mustard

**Beetroot and Buckwheat Blinis with Goats' Curd, Buckinis and Baby Basil (V)*

**Moroccan Spiced Pumpkin Socca Wraps with Candied Carrot*

**Watermelon, Feta, Mint with Pistachio Soil (V)*

Sweet Potato Galettes with Chili and Feta (V)

**Raw Beetroot, Kale and Sunflower Miso Paste Sushi with Tamari Dip (V)*

**Rocket, Ricotta, and Sundried Tomato Wrapped in Grilled Zucchini (V)*

**Rice Paper Rolls of Picked Papaya, Mango, Carrot, Bean Shoots with Citrus Dip (V)*

**Dates Stuffed with Goats Curd with Pistachios and Pomegranate, Pistachio Soil (V)*

Sweet and Sour Eggplant and Ricotta Tartlets (V)

Trays Of Canapés For You To Heat Up (Sent To You On Foil Trays)

Chicken, Cumin, Coriander, and Cinnamon Filo's with Tahini Dip
Peking Duck Pancakes With Hoi Sin, Cucumber And Shallots
Sweet Potato, Ginger, Shallot, Filo Parcels With Ricotta And Caraway (V)
**Mini Chorizo Sausages Apple and Sage Sauce*
Moroccan Lamb Pies With Spiced Yoghurt
Duck B'stilla – Duck Filo Triangles With Cinnamon And Coriander
**Cumberland Cocktail Sausages With Honey Mustard Glaze*
Leek, Truffle And Mushroom Tartlets (V)
Pork, Carrot and Fennel Sausage Rolls with homemade Tomato Sauce
Lamb, Harissa, Pinenut Sausage Rolls with preserved lemon yoghurt
Goats Cheese, Caramlised Onion and roasted Red Capsicum Quesadilla
*(V) *Warm Potato Tortilla With Manchego And Truffle Honey*

Please Note The Number Of Platters Refers To Order Quantities And Not Necessary The Number Of Platters The Food Will Be Displayed On.

Main Courses Served In Noodle Boxes Extra \$9 Each Choice Of 1

**Thai Beef Salad With Coriander, Mint And Lime On Noodles With Sesame*
Grilled Chicken Medina, Olive, Cherry Tomatoes, Grilled Vegetables,
Couscous Flaked Ocean Trout With Risoni, Zucchini, Tomato, Lemon Oil,
Basil
**Chermoula Lamb, Sweet Potato, Feta, Spinach Salad With Grain Mustard*
*Dressing *Rare Roast Beef With Horseradish And Mustard Dressing On*
Chat Potatoes, Tomato, Spinach And Watercress
**Poached Prawn Salad With Quinoa, Asparagus, Lemon, Pea Shoot, Soft*
Herbs And Sugar Snaps

Sweet Canapés

Each Platter Has 24 Pieces And Costs \$60

Chocolate Mini Cakes with Sour Cream Icing and Raspberry

**Chocolate and Pecan Brownies*

Lemon Drizzle Cake with Thyme and Lavender Icing

**Little Baked Ricotta Cheesecakes with Rhubarb Compote*

**Middle Eastern Orange Cakes with Candied Orange and Rose*

Baked Vanilla Cheesecake with Strawberry

Little Lemon Meringue Tarts

Little Lamingtons

**Violet Honeycomb Ginger Gold Truffle Slices*

**Seasonal Fresh Fruit Platter*

**** Gluten Free***

Other Platters

Antipasto Board – Salami, Parmesan, Olives, Cheesy Wands and Roast Almonds \$65

Trio Of Dips – Smokey Eggplant Dip, Spiced Pumpkin Hummus Dip, Pea, Lemon And Ricotta Dip With Turkish Bread \$55

Dips With Crudités Platter Of Seasonal Vegetables \$70

Cold Meats Platter Of Truffle Salami, Bresola, Prosciutto \$70

Cheese Board - Gorgonzola, Bouche D’Affinois Maffra Vintage Cheddar Grapes And Crackers \$120

Luxury Cheese Board Of Goats Curd With Truffle Honey Ripple, Manchego, Gorgonzola, Bouche D’Affinois, And Maffra Vintage Cheddar Seasonal Fruit And Crackers \$180

Honey Roast Leg Of Ham Served With Relishes, Mustard, And Soft Rolls (Serves 70 Approx.) \$240

Honey Roast Picnic Ham, Relishes, Mustards And Soft Rolls (Serves 40 Approx.) \$160

Kids Picnic Boxes 1 Per Child \$15 Mixed Sandwiches, Popcorn, Carrot Sticks, Sausage Roll, Fruit And A Juice Popper

***Delivery/Pick Up Fee \$50 Each Way Within A 10km Radius Of Balmain
Platters May Be Picked Up And/Or Returned To The Hatrick Balmain
Kitchen All Platters To Be Returned **Clean** To The Balmain Kitchen In
After The Event. Wait Staff Available On Request
10% Surcharge On Total Bill On Sundays
20% Surcharge On Total Bill On Public Holidays***