

CANAPÉS HOT

Porcini mushroom, truffle arancini, parmesan aioli (VEG)

Carbonara arancini, pecorino aioli

Prawn crumpet, shellfish mayonnaise, spiced shallots (DF)

Fried chicken, ranch, chopped pickle, dill

Crispy cauliflower, romesco sauce, nori (V)

Seaweed rice cracker, thai chili jam, blue swimmer crab, kaffir lime leaf, coconut (GF) (DF)

Cornbread, maple chipotle butter (VEG)

Polenta crisp, pork and fennel ragu, olive crumb (GF)

Herb falafel, babaganoush, almond dukkah (V)

Beef tartare, crispy potato rosti, harissa, smoked yogurt

CANAPÉS COLD

Crispy chicken skin, manchego custard, white anchovy (GF)

Toasted sourdough, d'affinois cheese, heirloom tomato, basil (VEG)

Ajo blanco, grape, fig leaf oil, crispy tortilla (GF) (DF)

Spring peas, mint pesto, goats curd, crispy corn tortilla (GF)

Freshly shucked oysters, condiments (DF)

Brioche crisp, duck liver pate, shiraz jelly

Mortadella crema, amaro gel, toasted focaccia

Yellowfin tuna ceviche, cassava cracker, tobiko, furikake (GF) (DF)

PASTA

Veal and prosciutto tortellini, parmigiano reggiano cream, fresh nutmeg

Cavatelli, slow cooked duck leg, mortadella and marsala

Ricotta tortellini, sweet corn, burnt butter, cured egg yolk (VEG)

Cavatelli, pesto genovese

Fusilli, blue swimmer crab, smoked tomato butter, garlic pangrattato

Gnocchetti, creamy mushroom, pecorino (VEG)

SNACKS

Roast scotch fillet, potato puree, miso mushrooms, horseradish jus, chives (GF)

Slow cooked lamb shoulder, crispy potatoes, smashed peas pesto, pecorino (GF)

Seared local fish, risotto al limone, roast tomato and caper sugo (GF)

Malaysian chicken curry, pilaf rice, potato and curry leaf crisp (GF) (DF)

Half shell scallop (1), seaweed pickle, taramasalata, caviar (GF) (DF)

Panko fish taco, tortilla, avocado puree, pickled onion and pineapple salsa, crispy coconut (GF) (DF)

Crispy pork belly, thai red curry, coconut rice, crushed peanuts (GF) (DF)

Nashville fried chicken slider, american cheese, fermented chili aioli, pickles

Beef patty slider, lettuce, pickles, vintage cheese, fermented hot sauce aioli

Panko crumbed fish slider, tartar, cheddar cheese, pickles

Prawn brioche roll, chipotle aioli, pickles, lettuce

**MI
SCUSI.**

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CANAPÉ MENU**

PASS AROUND DESSERTS

Burnt basque cheesecake, berry compote, whipped cream, almond crumble

Mandarin olive oil cake, mascarpone, honeycomb

Vanilla panna cotta, stewed stone fruit, white chocolate riso, nougat and pistachio crumb (GF)

Chocolate nemesis, creme fraiche, berry compote, roast coconut (GF)

Eton mess, biscoff custard, berry compote

Mulled wine caramel (GF)

Tiramisu cannoli, hazelnuts, icing sugar