

**cru bar + cellar canapés menu**  
**(minimum 20 people, suited to cocktail / tapas style, informal functions)**

\$25.00 per person (choice of 7 items)

\$30.00 per person (choice of 9 items)

(v) = vegetarian

(c) = cold canapés

(h) = hot canapés

goat's cheese & cherry tomato tarts w nut pesto (v)  
spiced ground beef in puff pastry w smoked tomato relish (h)  
oysters w wakame seaweed salad, wasabi roe & ginger soy (c)  
local sea scallops on avocado salsa w salmon pearls (h)  
japanese crumbed chicken strips w citrus aoli (h)  
potato & roast vegetable stack w hommus & black olives (c)  
pork, chicken & hoikkin noodle balls w chilli, lime sauce (h)  
cucumber boats w sandcrab wasabi mayo & pickled ginger (c)  
crisp battered white fish w coriander & sesame (h)  
coriander & cumin falafel balls w spiced yoghurt (v)  
oyster & bloody mary shots (c)  
chermula marinated chicken breast pieces on sticks (h)  
sandcrab, leek & saffron pastries (h)  
lemon & parmesan risotto cakes w roast garlic mayo (v)  
chicken & scallop spring rolls w coriander & rice noodles & sweet chilli sauce (h)  
creamed avocado & smoked chicken wafer cups (c)  
smoked salmon, curd, rocket & fried caper on toast (c)  
chilled vietnamese bbq duck springrolls w squeezed lime (c)  
rare beef on toast fingers w pate & sweet onion relish (c)  
potato, parmesan & fried caper croquettes (h)

\*\*\* \*\*

**cru bar + cellar set menus**

set menus can be tailored to suit your palate and requirements for the evening  
two course set menus begin at \$48 per person, for a selection of canapés,  
followed by a choice of mains  
please speak to the functions manager to arrange set menus

\*\*\* \*\*