

CANAPÉS

\$27 per person / per hour | 6 choices

Extra canapés \$4.50 each per person / per hour

Salato

- Roast pumpkin, mascarpone, coffee oil
 - Prosciutto, fig, gorgonzola
- Asparagus beetroot quenelle, truffle hollandaise
 - Cured ocean trout blini, crème fraiche, caviar
- Roast wagyu, horseradish cream, candied onion
 - Brie cheese pumpernickel, citrus strawberries
 - Bocconcini, roast tomato anchovy ragout
 - Gorgonzola, candied pecans and honey
 - Ashed goats cheese, pimento puree
- Pickled beetroot, goats curd and vincotto salad
 - Braised pork belly, nashi and balsamic
- Flame grilled Gulf of Carpenteria prawns, lemon salsa verde
 - Mahi mahi, preserved lemon curd
- Slipper lobster, hazelnut toast, champagne zabaglione
- Sardine bruschetta, roast tomato, basil seed compote
 - Duck breast, parmesan mash, campari marmalade
 - Seared tuna, caper ginger mayonnaise
 - Duck ragout pastry with blueberry compote
- Kangaroo tataki, wasabi avocado, pickled ginger gel
 - Risotto fungi spoon

Dolce

- Struffoli (honey coated donut fritters)
- Sfogliatelle (crispy pastry shells filled with ricotta semolina)
 - Bombalone (mini cinnamon sugar doughnuts filled with chantilly cream)
 - Tira mi su foam with café savoiardi
- Rum babas (rum sugar syrup soaked yeast cake filled with pastry cream)
- Nutella and pear panzerotti (mini folded pizza filled with pear and Nutella)

AQUALUNACAIRNS.COM



*Amici della
famiglia
degli
alimenti*

