# ZOO EVENTS CANAPE MENU 2023 

## SOMETHING FRESH

Caramelized onion \& tomato galette, kale, goat's cheese

Beetroot cured salmon, avocado cream, salmon roe, en crudité (GF

Chicken mousse, grape jam, brioche toast

Thyme crackers, pumpkin, ricotta, spiced honey (V)

Prawn, pomelo, shallot, mango, prawn crackers

Cod ceviche, olive blinis, crème fraiche

Fine herb tart, avocado, sour cream, charred corn (V)

Tuna crude, compressed watermelon, basil, chilli nam jim
Pulled chicken bao bun, sriracha mayo, curry leaves
Wild mushroom gougeres, cream fraiche, dehydrated olive

## SOMETHING WARM

Lamb loukamades, molasses, yoghurt
Pulled beef ribs, American cheese, sliders
Petite braised beef shank pies, tomato ketchup


Cauliflower \& manchego tartlets (V)
Prawn, ginger pot stickers, black vinegar
Pine farmed Duck wellingtons, sumac, beetroot mayo
Pea \& mint croquette, garlic aioli (V)
Flamed grilled beef Kibe, pit roasted sweet potato (GF)
Cheeseburger spring rolls, tomato relish
Lemongrass \& cham sauced chicken yakitori skewer, green nam jim (GF)

## COLD SUBSTANTIALS

Rare beef \& greens freekeh bowl
Middle Eastern lamb \& chickpea bowl
Lemongrass chicken burrito bowl
Seared salmon, green \& gold bowl
Roasted pumpkin, eggplant hummus \& sumac bowl (V)

# WARM SUBSTANTIALS 

Fish \& Chips, wasabi aioli
Fried Chicken Katsu Dog, pickle vegetable, mayo
Asada bowl, potato \& corn chips carne asada bowl (V)

Spiced Lamb Kima Pita Pocket<br>Junior Pulled Peking Duck Burger

Singapore Chilli Crab Fried Rice Bowl


# SOMETHING SWEET 

## Mini Strawberry Lemon Tart

Peach Streusel Cheesecake

Orange \& Pistachio Frangipane Blondies

Cannoli, vanilla custard, sugar dusting

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    $50PP - 1 HOUR (5 CANAPÉS)
    $70PP - 2 HOURS (6 CANAPÉS, 2 SUBSTANTIAL)
$85PP - 3 HOURS (7 CANAPÉS, 2 SUBSTANTIAL, 2 SWEET)
$95PP - 4 HOURS (7 CANAPÉS, 2 SUBSTANTIAL, 3 SWEET)
    $7.50PP - ADDITIONAL CANAPÉS
$9.50PP - ADDITIONAL SUBSTANTIALITEMS
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