

Forrest Beach Hotel Canapé Menu

Choice of (8)

(0-50ppl) \$35 per head (50-100ppl) \$30 per head (100-200ppl) \$28 per head

*LIME AND CHILLI POTATO ROSTI, CORIANDER,
SMOKED SALMON AND WASABI CRÈME*

SEARED PEPPERED TUNA WITH WASABI SAUCE

KING PRAWNS WITH LEMON AND LIME AIOLI

CUCUMBER CUPS WITH THAI BEEF SALAD

VEGETARIAN FRITATTA WITH BASIL PESTO AND TAPENADE

SMOKED SALMON AND CRÈME FRAICHE PILLOWS

MINI FISH CAKES WITH SAIGON CHILI SAUCE

PECKING DUCK PANCAKES WITH CUCUMBER, SHALLOTS AND SOY PLUM GLAZE

*PEPPER TARTLET, CARAMELISED PUMPKIN, PINE NUTS AND FETTA SALSA
WITH CRISP MARJORAM*

THAI CHICKEN FRITTERS WITH SWEET CHILI AND BASIL SAUCE

PARMASAN TARTS WITH RATATOUILLE AND SALSA VERDE

ZUCCHINI AND HALOUMI FRITTERS WITH TZATZIKI

SAFFRON AND PARMASAN RISOTTO BALLS WITH RED PEPPER SAUCE

*ASSORTED MINI QUICHE, SELECTION INCLUDE
GOATS CHEESE AND SPINACH
CARAMELISED ONION AND ARTICHOKE
SMOKED SALMON AND BRIE
BACON AND LEEK*

DUCK, SHIITAKE AND PEAR IN CHINESE SPOONS

½ SHELL SCALLOPS WITH FENNEL AND SAMBUCA

MOZZARELLA AND TARRAGON ARANCINI BALLS

MARINATED PRAWNS ON GARLIC TOAST W/ CHILLI MAYONNAISE & FRESH DILL

MOZZARELLA AND TARRAGON ARANCINI BALLS

CRISPY FRIED TEMPURA VEGETABLES W/ SWEET CHILLI AIOLI

OYSTERS: NATURAL OR WITH KAFFIR LIME AND TOMATO DRESSING

SHAVED MADRAS LAMB, TOASTED MOUNTAIN BREAD, CUCUMBER SOUR CREAM