

CANAPE SELECTIONS

COLD CANAPES

Yarra Valley caviar, blini, crème fraiche, micro shiso

Peking duck pancakes, hoisin sauce (DF)

Tuna tartare, wasabi, finger lime, crispy wonton (DF)

Semi dried cherry tomato, whipped goats curd, pesto, micro basil (V)

Vietnamese rice paper rolls, chilli soy (VE, GF)

Grilled octopus nigiri, kewpie mayo, Spanish onion, shallots (GF)

Hand cut wagyu tartare, horseradish cream, brioche croute

HOT CANAPES

Salmon croquettes, yuzu kosho mayo

SMC fried chicken, sriracha mayo, shallots (DF)

Miso eggplant & tofu gyoza, chilli soy (VE)

Cheeseburger spring rolls, tomato ketchup

Tempura pumpkin flowers, chilli, corn & ricotta (V)

Prawn & chicken sui mai, spicy lime chilli dressing (DF)

Thai chicken sugarcane skewers (GF)

Spinach & porcini arancini, parmesan, truffle aioli (V)

SUBSTANTIAL CANAPES

Agedashi tofu poke bowl, kimchi, edamame, avocado, brown rice, red cabbage, nori, black sesame, chilli soy (VE, GF)

Wagyu charcoal slider, cheese, tomato relish, pickle

Crumbed barramundi, chips, lemon, tartare sauce

Asparagus, pea, broccoli risotto, parmesan, parsley oil (GF, V)

Pork belly bao, kimchi, creamy spicy mayo, shallots (VE on request)

Pulled lamb shoulder, pearl cous cous, sumac yogurt

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

SMC will make every effort to cater for guests with special dietary requirements eg. vegetarian, vegan, gluten free or lactose intolerant or allergies at no extra charge. Any additional dietary requests may incur a surcharge.