

R:FINE CATERING
SEASONAL CANAPE MENU

Cold

Smoked Mashed Potato, Mustard Seeds, Brioche, Basil Aioli
Beetroot Tartlet, Whipped Cream Cheese, Green Apple (GF)
Korean Beef Tartare, Asian Pear, Gochujang Sriracha, Egg Yolk (DF)
Smoked Duck Pancakes, Cucumber, Shallots, Plum Sauce (DF)
Seasonal Sashimi, White Soy, Wasabi Emulsion, Caviar (GF, DF)
Rice Paper Roll, Glass Noodles, Fish Cake, Nuoc Cham Dressing (VG, DF, GF)
Fresh Sydney Oyster, Wasabi White Balsamic Mignonette (GF)
Butter-Poached Prawn, Green Chilli and Cucumber Salsa, Puffed Quinoa (GF)
Nori Tartlet, Steamed Brown Rice, Beef Mince, Cured Egg Yolk Snow (DF)

Warm

Teriyaki Salmon Skewer, Toasted Sesame Seeds, Onion Gel (DF)
Korean Fried Chicken Bite, Sweet Chilli Sauce, Crushed Peanuts, Chive
Coconut Prawn Toast, Brioche, Sesame Seed, Kaffir Lime
Bacon Potato Croquettes, Water Chestnut, Chilli Honey (GF)
Pan-Fried Pork Gyoza, Pink Ginger, Soy Sauce (DF)
Seaweed-Coated Kimchi Arancini, Spam, Aioli (DF)
Chicken Yakitori, Soy Honey Glaze, Preserved Chilli (GF)
Sweet Potato Noodles, Carrot, Zucchini, Mushrooms, Micro Salad (VG)
Korean BBQ Pork Belly, Fermented Grains, Ssamjang Sauce, Nappa Gem Lettuce

Substantial

Salmon and Avo Sushi Roll, Pickled Ginger (GF)
Pork Belly Bao Bun, Cucumber, Coriander, Chilli Miso, Green Shallots (DF)
Mini Mushroom Risotto, Parmesan, Truffle Oil (GF)
Smoked Char-Siu Pork Skewer, Plum Glaze, Sesame Toast (GF)
Angus Beef Slider, American Cheddar, Lettuce, BBQ Sauce
Braised Beef Cheek, Creamy Mashed Potato, Chimichurri Sauce (GF)
Lamb Skewer, Minted Yoghurt, Coriander, Lemon Zest

Sweet

- **Soy Milk Panna Cotta**, Seasonal Berries (DF)
- **Belgian Chocolate Mousse**, Green Tea Sponge
- **Mini Baked Tartlet**, Desert Lime, Sour Cream