

# CANAPES

## COLD CANAPES

Hiramasa king fish ceviche, avocado & jalapeno cream (gf)  
Norwegian smoked salmon, turmeric potato crisp, madras yoghurt  
Saikou salmon, betel leaf, coriander & toasted peanuts (gf)  
Alaskan crab profiteroles, saffron custard & spring greens  
Pulled pork cigars, Tokay jelly & petite tarragon  
Saffron infused petite pears, goats curd, caramelised walnut, micro sorrel (v)  
Bayleaf's signature baby figs with subtle gorgonzola & walnut (v)  
House smoked duck, beetroot, nut candy, organic rye, petite greens  
Beet tataki, crisp lotus root, slaw, smoked miso mayo (v)  
Artichoke, truffle & parmesan tart (v)  
Acaraje' - black eye pea fritter, tomato & shrimp salsa

## HOT CANAPES

Rosemary skewered marinated lamb, pea & mint (gf)  
Smoked pulled pork slider, fennel & apple slaw, spicy chipotle  
Zucchini & cumin fritter, coriander, sultana yoghurt (v)  
Vietnamese style king prawn spring roll, mint & nuoc cham (gf)  
Chorizo & goats cheese arancini  
Spiced pork belly with crispy ginger & apple salsa (gf)  
Smoked cod croquette with saffron aioli  
Petite organic beef & burgundy pithivier with smoked pimento pastry  
Riverine lamb cigar with wattle seed yoghurt  
Petite chicken & fennel pie with southern spiced aioli  
Housemade BBQ pork spring roll with spiced plum sauce  
Seasoned tender beef, sugar cane & lemongrass

## BOWL FOOD

### COLD

Buddha bowl of salmon sashimi, salmon roe, shredded nori & shiso leaf  
Sticky pressed pork with pancetta hash & apple salad (gf)  
Refreshing vine ripened tomato consommé, fresh water yabby, chervil & gold leaf (gf)  
Shredded Thai beef salad with crisp noodle, peppers & lime leaves (gf)  
Moroccan spiced vegetables with buttered cous cous, harrisa yoghurt, kumara crisps (v)

### HOT

Young zucchini flowers filled with ricotta, white polenta, romesco sauce (v)  
Harissa lentils, carrot, shallot, minted yoghurt & flat bread (nf, sf, v)  
Quesadilla, chicken, corn, jalapeno & tomatillo salsa  
Smoked pork & fennel 'pluto pups' with cherry tomato relish  
Housemade celeriac & Persian feta ravioli, butter poached lobster with stinging nettle

## SWEET CANAPES

Blood orange curd, dulce de leche & olive gravel (gf, nf)  
Compressed watermelon & yuzu jelly sheet (df, nf, gf)  
Assorted housemade chocolate lollipops  
Prosecco & fresh mint exploding spheres (df, nf, gf)  
Pavlova with strawberry & yoghurt (gf, nf)  
Dark chocolate, raspberry & liquorice mousse with dehydrated raspberry  
Assorted housemade chocolate lollipops