

Sample Canapé Menu

Savoury

- Pork and possum rillettes served on sweet brioche and a Davidson plum chutney
- Seared emu fillet served with smoked tomato compote and a horseradish cream
- Coffin bay oysters with a finger lime preserved lemon salsa
- Native strawberry gum smoked cairns crocodile fillet served with an apple and fennel remoulade and a lemon aspen puree
- Roast pumpkin soup with a lemon myrtle cream friache (served in a shot glass)
- Tasmanian pepperberry smoked kangaroo fillet with oven roasted heirloom tomatoes and a raspberry gastrique
- Moreton bay bug served with a lemon caper sauce
- Anisata cured smoked spatchcock

Sweet

- Glacé quandong and macadamia tartlet
- Finger lime curd and toasted meringue with candied lemon
- White chocolate and Tasmanian pepperberry truffles
- Profiteroles served with a roasted wattle seed cream patisserie