

## Lamaro's Cocktail & Canapé Selections

Canapés may be ordered in addition to sit down menus in the private rooms. Please select 2-3 items which will cost between \$3.5 and \$5 per piece

\$30 per person 2-3 hours (6 types canape, 8 pieces per person)

\$37 per head 2-4 hours (8 types canape, 10 pieces per person)

\$45 per head (2 course meal equivalent)

8 types canapé + 2 substantial + 2 dessert canapés (or 1 classic oldie)

\$57 per head (3 course meal equivalent)

8 types canape + 3 substantial canape + 2 dessert canape + 2 classic oldies

\*Each package must include at least 3 cold items

\*We suggest you select at least 1 vegetarian option

\*We happily cater for the dietary requirements of individual guests

### COLD CANAPE

- Freshly shucked oysters served either natural with lemon, with red wine shallot vinaigrette, or as a shot with spicy tomato gazpacho
- House made duck terrine en croute
- Smoked Salmon, potato blini, crème fraiche & lemon
- Rare roast beef with salsa verde baguette (Min order 50 pieces)
- Parmesan filo twists with blue cheese dip
- Chicken and tarragon mayonnaise sandwiches
- Slow roasted salmon and avocado tarts
- California rolls (Min order 40 pieces) \* Can be made vegetarian
- Tomato gazpacho shot and basil oil
- Smoked salmon bagels with lemon crème fraiche (Min order 50 pieces)
- Individual prawn cocktails with spicy cocktail sauce
- BBQ pork rice paper rolls
- Duck & apple rice paper rolls
- Vegetable rice paper rolls

### HOT CANAPE

- Crisp fried Kataifi wrapped prawns with herbed mayo
- Rosemary & cheese arancini balls with aioli
- Roast scallops, cauliflower puree, curry oil in half shells
- Crisp fried fish brandade cake with tartare sauce
- Vegetable spring rolls with chilli dipping sauce
- Mushroom cappuccino with chives
- Leek & goats curd tart & hazelnut dressing
- Peking duck pancakes with hoisin & spring onions
- Pork & prawn gyoza with black vinegar dressing
- Char sui pork dumplings with black vinegar dressing
- Crab & prawn dumplings with chilli dipping sauce

- Chicken & Mushroom pie
- Beef & Burgundy pies
- Lamb & Rosemary Pies
- Crispy spinach & feta triangles
- Crisp prawn wonton with water chestnuts & chilli

#### SUBSTANTIAL CANAPE (SERVED IN A BOWL OR SMALL PLATE)

- Herb roasted chicken pieces with mash & sage jus
- Thai curry with steamed rice (beef, chicken or vegetable)
- Beer battered fish with fat chips & tartare sauce
- Mushroom risotto
- Pumpkin, sage & Tallegio cheese risotto
- Asian style noodle boxes with peanuts & lime (beef, chicken or vegetarian)
- Lamb with cherry tomatoes & truffled polenta
- Roasted snapper fillets with walnut, fresh coriander & tahini dressing

#### DESSERT CANAPES

- Lemon curd tarts
- Rich chocolate tarts
- Chocolate mousse with fresh cream
- Berry tarts with crème patissiere

#### CLASSIC OLDIES (SERVED TOWARDS THE END FOR THE LATE STAYERS!)

- Sausage Rolls
- Baby beef burgers with tomato relish (add \$3.0)
- Egg & bacon pies

#### ADDITIONAL OFFERINGS TO SHARE

##### Tasting plates \$8 per person (minimum 4 people)

Lamaro's selection of seasonal offerings from the land, sea and garden served with crusty bread and olive oil

##### Cheese plates \$10 per person (minimum 4 people)

A selection of Australian and imported cheese from the Calendar Cheese Company served with fresh & dried fruits & crackers