



Menu

WASTING LIGHT | VIADUCT HARBOUR

Sunset Canape Reception

ARRIVAL GRAZING TABLE

A beautifully styled grazing display

Artisan cheese selection, premium charcuterie, house-made pate, marinated olives, pickled vegetables, crispy lavosh crackers and seasonal garnishes

COLD CANAPES

Pacific Oysters

Shallot vinegar dressing

Tuna Tataki

Wonton crisp, lime caviar, wasabi creme

Kingfish Kokoda Spoons

Coconut, kaffir lime, fresh herbs

Rare Beef Fillet Bruschetta

Horseradish cream, pickled red onion

Roasted Beetroot Filo Tartlets

Whipped goats cheese, micro mint (V)

HOT CANAPES

Moroccan Lamb Koftas

Garlic yoghurt, pomegranate

Triple Cheddar Arancini

Truffle aioli (V)

Panko-Crusted Gurnard Slider

Jalapeno tartare, brioche bun

Miso Glazed Salmon Skewer

Sesame, pickled ginger

Braised Beef Empanadas

Chimichurri sauce

PETITE FOURS (DESSERT)

Selection of Handmade Petite Fours

Mini Lamingtons with vanilla bean cream

Lemon meringue petite pies

Assorted French macarons

