Organic Canapés Menu

Elegant Cold Canapés

Skyla’ Holy Goat, rhubarb & pear relish
Roasted baby peppers, caponata & orange
Duck rillettes w mandarin marmalade & spelt crostini
Beetroot crisps w smoked eggplant & tahini
Caraway croustade, goats cheese & quince
Barambah fennel & chilli marinated labna
Tartare of angus beef w soft quails egg

Elegant Hot Canapés

BBQ organic chorizo w Spanish onion marmalade
Crisp fried zucchini blossoms & sourdough casalinga
Organic chicken brochettes w kaffir lime dressing
Seared sea scallops & red piperade
Slow roast ‘Gundooee’ wagyu beef w dragoncello salsa

Substantial Hand-Held Dining

Salt crust Berkshire pork belly, caramelised apples
Black bean spaghettini w peperonata & Barambah fetta
Roasted root vegetables in verjuice & soft goat cheese
Buckwheat penne, forest mushrooms & gremolata
Cassoulet of chickpeas, Toulouse sausage & Dutch carrots
Organic Seated Menu

Entree

Seared sea scallops, minestrone of organic vegetables & quinoa
Grilled chorizo, chickpea & lemon puree, manzanillo olives, pickled vegetables & toasted tannour bread
Black bean spaghetti, pepperonata, chilli, prosciutto, ox heart tomato & lemon
Steamed West Australian marron tails, fennel puree, golden beets and asparagus
Handmade tortellini of goats cheese w beetroot confit & beurre noisette
Celeriac pannacotta w roasted fuji apple & hazelnut salad w elderflower dressing

Mains

Braised Gundooee wagyu beef cheek w puy lentils, parsnip puree & merlot reduction
Salt crusted Berkshire pork rack, eggplant & pearl onion agro dolce, grain mustard sauce
Line caught blue eye cod, chermoula, pine nuts, raisins & spinach
Slow roast Murringo lamb, confit tomatoes, fetta & Mt Buffalo hazelnuts

Dessert

Warm autumn fruit clafoutis w cinnamon & orange crème fraiche
Soft meringue w poached rhubarb, clotted cream & mulled wine
Buttermilk pannacotta, rosewater jelly, apple salad & ginger bread

Cheese & Bread

Holy Goat Skyla & La Luna goats’ cheese
Cropwell Stilton
Orange blossom honey
Prune & walnut log
Organic lavosh & bread
Organic Wine Menu

**Krinklewood Biodynamic Wines** - Hunter Valley, New South Wales

- 2009 Wild White Verdelho Semillon chardonnay
- 2009 Francesca Rose Mourvedre Tempranillo Shiraz
- 2008 Wild Red Shiraz

**Millton Vineyards** - Gisborne, New Zealand

- 2007 Crazy by Nature Riverpoint Chardonnay
- 2007 Cosmo Malbec Syrah Viogner

**Klur** - Alsace, France

- 2008 Katz Pinot Blanc

**Moillard** - Nuits - St George, France

- 2007 Domaine du Chateau d’Eau Pinot Noir