



Fine Spun @ The Woolshed Canape Menu

Gold Range Cold Canapés

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- House died tomato, herb pesto and fetta on sourdough
 - Thai beef salad with a spicy lime dressing (GF)
 - Roast leek, marjoram, and red onion tart
 - Smoked beef on crostini with horseradish

Gold Range Hot Canapés

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- Handmade pies with tomato chutney
 - Wagyu beef mince
 - Chicken and leek veloute
 - Chilli beef
 - Spring lamb
 - Spinach and mushroom
- * Pies can be served with either potato puree or pea puree.
 - House made pizza
 - Margarita with mozzarella and basil pesto
 - Pulled pork, bacon, shaved red onion and bbq sauce
 - Smoked chorizo, caramelised onion and Persian fetta
 - Wild mushroom, thyme and truffle * add \$1
- Thai red curry chicken skewers with mint and coriander (GF)
 - Pork and fennel sausage roll with spiced tomato chutney
- Caramelised onion, baby spinach and fetta roll with tomato and chilli jam
 - Roast carrot and marinated fetta arancini
 - Porcini and mushroom arancini with tomato chutney



Diamond Range Cold Canapés

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- Seared tuna with salsa Verde and crispy baby capers (GF)
- 5 spice duck rice paper roll with cucumber, mint and hoisin (GF)
- Hot smoked ocean trout, dill pancake, lemon caviar and caper cream
 - Sydney rock or pacific oysters: (GF)
 - Natural with a wedge of lemon
 - Sherry and shallot
 - Pickled ginger, sliced cucumber and micro shizo
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- House dried cherry tomato tartlet with goats cheese cream, and micro basil
 - King prawn with mango and coriander salsa (GF) (Seasonal)
 - Chilled tomato soup with spiced cream and baby herbs
 - Fig, basil and fresh mozzarella (Seasonal)
 - Seared haloumi with lemon and basil (GF)
 - Kingfish ceviche with coconut, lime and coriander

Diamond Range Hot Canapés

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- King prawn skewers with lime and coriander (GF)
- Scallops with pea puree, sherry reduction and parmesan tuille (GF)
 - Pork belly, cauliflower puree, burnt sage butter (GF)
 - Southern fried Popcorn chicken with white pepper aioli
- Sweet potato wellington with mushroom duxelle and tomato jam
- Caramelised leek and sage tart tatin with goats cheese cream
 - Sesame crumbed prawns with yuzu mayonnaise



- Soup – (served with sourdough baton)
- Moroccan spiced sweet potato soup with coconut cream and pepitas(GF)
 - Cauliflower soup with garlic cream and herbs (GF)
 - Pumpkin, maple, and thyme soup with confit garlic cream (GF)
- Risotto
 - Charred onion, thyme and parmesan risotto (GF)
 - Spring pea and pancetta risotto (GF)
 - Roast purple carrot and fetta risotto (GF)
- Pea and marinated fetta arancini with black garlic aioli
- Charred sirloin with chimichurri and eggplant on crostini

Platinum Cold Range

- Wagyu bresaola crostini with pickled fennel and micro herbs
- Eschallot tarte tatin with Persian fetta and parsley pesto
- Sashimi tuna rice paper roll with wasabi mayonnaise (GF)
 - Blue swimmer crab tartlet with salmon roe
- Ash cured salmon with pink pepper cream and finger lime caviar (GF)
 - Rabbit terrine with cornichons and house made mustard (GF)
 - Smoked duck breast with crumbed confit garlic and porcini jus
 - Cauliflower pannacotta with parmesan shortbread and gold leaf



Platinum Range Hot Canapés

- Roulade of spatchcock with mushroom and thyme mousse (GF)
- Lobster tortellini with champagne buerre blanc and lemon caviar
 - Lamb wellington with wild mushroom duxelle and lamb jus
 - Crumbed oyster with sherry vinegar mayonnaise
 - Golden duck broth with mushroom tortellini
- Baked truffle custard with caramelised onion and sourdough
 - King prawns in katifi pastry with lemon, dill aioli
 - Thai snapper fish cakes with nahm jim (GF)
- Braised oxtail soup with sour cream and sourdough (GF)
- Fennel crusted pork fillet with parsnip puree and radicchio (GF)
- Sous vide lamb fillet with celeriac puree and pea foam (GF)



Sweet Canapés

- Mini banoffee tarts
 - Salted caramel and dark chocolate tart
- Organic coffee mousse, chocolate gateau and vanilla cream
- Poached peach jelly, strawberry cream and vanilla sponge trifle
 - Sticky date pudding, vanilla cream butterscotch sauce
- Pimms jelly with cucumber sorbet and strawberries (GF)
 - Strawberry fool with balsamic meringue (GF)
 - Rhubarb bakewell tarts
 - Chocolate truffles with salted caramel (GF)
- Lime curd pannacotta, pastry crumb and burnt meringue (GF)
- Lemon curd cruffin, freeze dried raspberry and rose petals
 - Toblerone cheesecake cruffin
 - Cinnamon doughnut macarons(GF)
 - Passionfruit and white chocolate macarons
 - Coconut risotto with glazed pineapple (GF)
 - Baby Lemon meringue pies
- Coconut gelato, chocolate popping candy and Persian fairy floss



Substantial Canapé Range

- Braised beef cheek with caramelised carrot, Paris mash and bordelaise sauce (GF)
 - Beef penang curry with kaffir lime and jasmine rice (GF)
- Pumpkin and tofu yellow curry with coconut rice and crispy shallot (GF)
- Spicy fried rice nasi goreng with shiitake mushrooms and sweet soy (GF)
 - Lamb korma with saffron basmati and handmade roti (GF)
 - Chicken, olive and pancetta ragu with charred herb polenta
 - Hand made pasta:
 - Papardelle with 4 cheese cream and baby herbs
 - Casserucia with chilli, lemon, confit garlic and wild rocket
 - Rigatoni pasta with slow braised bolognese and red wine
 - Hand made brioche sliders:
 - Wagyu beef with aioli, bbq, red American cheddar, bacon and wild rocket
 - Slow braised char sui pork, red cabbage slaw, coriander siracha aioli
 - Panko crusted chicken, avocado, thyme and harissa aioli and iceberg
 - Purezza sparkling battered fish with pickled cucumber, iceberg and dill aioli
 - Pumpkin, fetta and lentil fritter with tomato kasundi and rocket
 - Roasted portobello with roma tomato and thyme mayonnaise
- Wagyu beef, Worcestershire and cracked pepper sausage long milk bun, caramelised onion, herb aioli and tomato chutney
 - *Salads, served in a noodle box:*
 - Roast pumpkin, watercress, alfalfa and goats cheese (GF)
 - Poached chicken, quinoa, cucumber and rocket (GF)
 - Thai beef rump, rice noodles and lime with crispy onions(GF)
 - Hot smoked salmon, soba noodles, spinach and sesame
- Baby cos, parmesan, crispy pancetta, anchovy emulsion and organic soft egg (GF)
 - Roast carrots and parsnips with rocket and sherry vinegar (GF)