

CHRISTMAS CANAPÉS (PACKAGE 2)

PACKAGE INCLUDES A GLASS OF SPARKLING WINE ON ARRIVAL

PRICE \$55 PH + GST MINIMUM 20 GUESTS PLEASE CHOOSE 6 ITEMS

Rare Kangaroo Fillets (GF) — *Served with an Australian bush pepper sauce*

Prosciutto Wrapped Asparagus (GF) — *Drizzled with homemade balsamic vinager*

Roasted Duck Fat Vegetables (GF) — *Served on individual skewers*

Pan Seared Scallops (GF) — *Served with spiced sweet potato puree*

Vegetarian bruschetta Trio (V) — *A trio of authentic vegetarian bruschetta served on
crispy sourdough*

+ *This item can be (GF) upon request*

Smoked Salmon & Chive Blinis — *With dill infused cream cheese & black caviar*

Mini Pork Sliders — *With apple sauce*

Pork belly (GF) — *Served with Christmas spiced caramel sauce*

Peaking Duck Bao Buns

Pear, Ricotta & Prosciutto Tart (GF)

Seafood Platter (GF) — *Prawns & oysters served with shots of Bloody Mary*

Smoked Salmon Tartlets — *Smoked salmon & cream cheese filled tartlets served with fresh
dill*

Authentic Curry & Rice Cups

Beetroot & Goats Cheese Tartlets (V)

Barramundi Sliders — *With wasabi Kewpie Mayo & sesame seeds*

Local Mini Beef Pies with Pea Puree

Christmas Antipasto Reef — *Large antipasto board in the shape of a Christmas reef
including cured meats, crackers, breads, dried fruit, mixed nuts, cheeses & dips*

The Christmas Feast Table — *Gallery glazed ham, duck fat roasted vegetables, prosciutto
wrapped asparagus, beetroot & goats cheese tartlets, smoked salmon blinis, cured meats,
breads, crackers, dried fruit, olives, mixed nuts & Christmas desserts* 40PH
+ *The Gallery Specialty*