

# BAROCCA

## *Canapés and Cocktail Party Menu*

*Minimum order of 20 per canapé*

### *Cold Selection Prices per person*

#### *\$2.5*

Rice paper rolls with Asian vegetables *coriander and soy*

Mini cocktail lavoche rolls (*gourmet fillings wrapped in flat bread*)

Mini Bruschetta *with Gazpacho Salsa, shaved parmesan & baby basil*

Potato scones *with labna & crispy pancetta*

Lebanese cucumber cups *with Thai beef or Tandoori Chicken*

#### *\$3*

Shaved Beef on Potato Pancake *with olive tapenade*

Smoked Salmon & Wasabi Creme Crepe

Vine Ripened Tomato, Bocconcini & Mint stack *with balsamic molasses*

Char grilled asparagus *with lime dipping sauce*

Beetroot Crepe *with goats cheese & rolled with wild rocket*

#### *\$4.5*

Five Spice Duck Rice Paper rolls

slipper tail wrapped in bacon *with a Kilpatrick sauce*

Freshly shucked oyster *with melon salsa*

Tuna & Salmon Sashimi *with wasabi & ponzu dipping sauce*

Fresh King Prawns *wrapped in prosciutto*

*Hot Selection prices per person*

*\$2.5*

Turkish Seasoned Potato Wedges *with crème fraîche*

White bait Fritters *with Thai dipping sauce*

Tuscan Tomato Soup sips *with basil*

Mini Pizzetta *with bacon, spinach & cheese*

Ham & Cheese Scrolls

Tempura vegetables *with ketchup manis*

*\$2.8*

Pork & veal sausage rolls *with pistachios, tomato & basil sauce*

Zucchini Fritters with Halloumi *with yoghurt sauce*

Crumbed Mutton Mushrooms *filled with parmesan polenta*

Moroccan Spiced Chicken Pieces

Salt pepper squid *with citrus aioli*

*\$3.5*

Beef & Chorizo Skewers *with jalapeno sauce*

Mini Pork Fillet Mignon *wrapped in prosciutto with hollandaise sauce*

Tandoori chicken Quenelles *wrapped in kadaifi (shredded pastry)*

Coconut crumbed Prawn *with honey & chilli dipping sauce*

Duck, Vegetable & Ginger spring rolls

*\$4.9*

Steamed Bug & Galangal Wantons *with lime soy sauce*

Seared Japanese scallops *served with salsa verde*

Seafood Bisque *served in a shot glass*

*for more substantial canapés please see Grazing Menu*