



Canapés

6 CANAPÉS \$38 PER PERSON (PLEASE CHOOSE 2 HOT, 2 COLD AND 2 SUBSTANTIAL)

8 CANAPÉS \$42 PER PERSON (PLEASE CHOOSE 3 HOT, 3 COLD AND 2 SUBSTANTIAL)

Cold Selection

- Vegetable rice paper rolls with lime dipping sauce V GF
- Goat's cheese, saltbush, Seville orange tartlet V
- Smoked trout mousse, caviar and lemon cream
- Oysters from the rocks - natural with lemon GF
- Prawn skewers marinated in Szechuan herbs GF
- Batemans Bay prawn and avocado on rye croute
- Seared peppered tuna, shallot, ginger and shiso GF
- North coast kingfish with orange, fennel, pickled shallots GF
- Gin-cured salmon, horseradish, crème fraîche GF
- Rare beef, goat's curd, pickled apple sourdough crisp
- Peking duck pancakes with hoisin dipping sauce
- Assorted sushi rolls with soy and wasabi
- Chicken liver pâté, house chutney, brioche crumb
- Poached chicken sandwich, parsley and chive mayonnaise

Hot Selection

- Thai-style chicken skewer with lemongrass and coriander GF
- Asparagus and brie tartlet V
- Mushroom and broccolini tartlet V
- Moroccan lamb, oregano & lemon kofta w coriander GF
- Wild mushroom arancini balls w truffle mayonnaise V
- Spinach and onion pakora with tamarind raita V GF
- Chickpea and pomegranate samosa V
- Gourmet shepherd's pie lamb, mint & feta sausage roll
- Pork and bourbon mini pie
- Thai chicken meatballs with nam jim GF
- Potato bhonda with min yoghurt GF
- Prawn and pork gyoza with soy dipping sauce
- Kilpatrick-style oysters (nitrite-free) GF
- Goujons of NSW kingfish with dill mayonnaise
- Panko-crumbed prawn cutlets with chive aioli
- Salt and pepper squid with lemon, chilli and lime

Substantial Selection

- Mini beef burgers with chipotle and smoked burger cheese
- Breast of chicken with avocado, chipotle on brioche
- Mini pulled chicken burgers with spicy BBQ sauce
- Southern fried chicken tenders, hot sauce aioli
- Chargrilled lamb cutlets with garlic, tomato compote GF
- Crispy pork bao with minted slaw
- Salt and pepper fried tofu bao V
- Chicken tikka skewers with minted natural yoghurt GF
- Gnocchi with wild mushroom and truffle sauce V
- NSW kingfish goujons & shoestring fries w sauce gribiche

**ADD DESSERT CANAPÉS \$5 PER PERSON
CAKAGE INCLUDED**

(Camden Valley Inn Staff will cut and serve cake)

Dessert Selection

- Hazelnut chocolate bars
- Lemon meringue tarts
- Flourless orange cakes, rose cream and pistachios
- Baked chocolate tarts with fresh raspberries
- Chocolate brownie
- Mini vanilla profiteroles
- Mini tiramisu
- Eton mess
- Mini meringues, berries and cream
- Chocolate truffles, rolled in roasted white chocolate
- Coconut panacotta with caramelised pineapple
- Mini vanilla brulee with fresh strawberries
- Mini apple crumble

ADD GRAZING STATION \$15 PER PERSON

ADD PIZZA SLAB \$65 (Feeds up to 15 guests)

- **Vegetariana** - Fresh tomato sauce, fior di latte, grilled eggplant, grilled zucchini, mushrooms, roast capsicum & olives
- **Hawaii** - Fresh tomato sauce, fior di latte, smoked ham & pineapple
- **Carnivora** - Fresh tomato sauce, fior di latte, smoked ham, salami & sausage

Above menu subject to change, please contact your function coordinator when making final selections. Minimum 20 guests