

# COCKTAIL MENU

## Canapés

STARSHIP SYDNEY  
— AND —  
STARSHIP AQUA



### Canapé Level One

Mini beef slider with tomato, cheddar cheese & caramelised onion  
Malay coconut chicken skewers & teriyaki beef skewers w dipping sauces (gf df)  
Tomato avocado salsa tartlets with soft herbs (v)  
Mini artisan hot dog with American mustard & ketchup, fried onions in a brioche finger bun  
Selection of handmade quiches in shortcrust pastry with soft herbs & marinated feta (v)  
Salt and pepper calamari with a ginger and shallot dressing  
Soft Tortilla boats with spiced beef, avocado & tomato salsa w sour cream  
Noona style meatballs in roasted tomato sauce & melted mozzarella  
Beef bourguignon mini shortcrust pie  
A selection of nori rolls (v)  
Thai beef salad in Chinese take outs  
Truffled arancini with fresh tarragon & romesco sauce (v)  
Fresh Vietnamese spring rolls with vermicelli, prawns, mint & tamarind sauce (gf df)

### Canapé Level Two

Wagyu beef brisket mini pot pie with shaved truffle pecorino, cold pressed olive oil & cracked black pepper  
Peking Muscovy duck pancake with shallots, baby coriander & hoisin (df)  
Pumpkin veloute with chive oil in a demitasse cup (v gf)  
Penne with slow cooked ragu and shaved pecorino in a mini bowl  
Seared salmon skewer with mango & lime chutney  
Steamed prawn gyoza with ponzu sauce in bamboo baskets  
Smoked trout with creamed goats cheese, dill, cracked pepper and lemon on a mini pikelet  
Oyster pillows lightly fried until golden with cumin & coriander yoghurt (gf)  
Fish & Chips - Whiting fillets fried until golden, served in their own fisherman's basket, baby caper tartare, fresh lemon

### Canapé Level Three

Prawn and blue swimmer crab bisque in espresso cups (gf df)  
Miniature chive crumpet with Huon salmon, mousse & Yarra Valley caviar  
Australian oysters with a selection of sauces & vinaigrettes, Mornay & Kilpatrick (gf df)  
Pepper crusted tenderloin fillet with basil pesto on crostini  
Peeled Yamba prawn shots with cocktail sauce, iceberg lettuce & melba toast  
Seared & pepper crusted Australian yellowfin tuna & wasabi crème  
Szechuan fried king prawns with a ginger and shallot dressing  
A selection of nigiri and nori rolls with wasabi and soy (v)  
Large Black Angus sliders on a milk bun with caramelised onions, aged cheddar, pickles iceberg lettuce & truss tomatoes with a smokey burger sauce  
Frenched lamb cutlet, grilled to perfection with basil & parmesan drizzle  
Thai green curry with free range poached chicken, turmeric rice, seasonal vegetables, coriander & toasted shallots in a mini bowl (gf)  
Chicken tikka masala with cardamom basmati rice, preserved lemon, topped with a tomato, onion & coriander salsa in a mini bowl (gf)  
12-hour braised lamb shoulder in oregano with couscous, preserved lemon & greek yoghurt in a mini bowl (gf)