

# CANAPÉS

\$60 PER PERSON

Pacific oysters, pickled watermelon, burnt lemon

Buckwheat blinis, dill creme fraiche and salmon roe

Chicken, maple and pistachio ballotine, tarragon, crostini

Leek and gruyere tartlet, pickled walnuts

BBQ prawns, sweetcorn puree and toasted almonds

Mini-fish and chips

½ shell scallop, celeriac puree and jus

Pickled Beetroot, sheep's milk cheese, pink onion

Green lipped grilled mussels, wasabi, pangrattato

Gorgonzola toast



Gusto

# CANAPÉS

\$45 PER PERSON

Pacific oysters, pickled watermelon, burnt lemon

Arancini sumac aioli

Chicken, maple and pistachio ballotine, tarragon, crostini

Leek, gruyere tartlet, pickled walnuts

BBQ prawns, sweetcorn puree toasted almonds

Mini-fish and chips

Gorgonzola toast

Satay marinated chicken thigh kebab



Gusto

# CANAPÉS

## LIST BY THE UNIT

Pacific Oyster with watermelon salsa \$5

Half shell noosa scallop with mango, mint and chilli salsa \$5.5

Housemade salmon gravlax on sourdough with horseradish cream \$4.5

Scallops tartare with ponzu dressing in a cucumber cup \$6.5

Moya chicken liver paté served with cornichon and onions on brioche \$5

Steak tartare on crostini \$6

Mushroom and taleggio arancini \$4.5

Gougere (cheese puff) \$4

Seared Beef skewers served with bearnaise \$8.5

Confit tomato and goats cheese tartlet \$5

Avocado mousse and tomato salsa on rye bread \$4

Zucchini flower puff stuffed with pumpkin purée \$6.5

### More substantial options:

Moreton bay bug sliders with chilli mayonnaise and cos lettuce \$9

Pulled pork sliders \$9

Mini fish and chips \$12

Mushroom risotto with truffle oil and taleggio \$12

Grilled barramundi on crushed peas \$18

Selection of dip platter with sourdough and crudites \$45

Cheese and cured meat platter \$50

Gusto

# DRINKS PACKAGE

PLEASE SELECT ONE OF THE FOLLOWING:

## ESTATE

\$65 PP (3 HRS) \$55 PP (2 HRS)

### Wine:

Habitat Prosecco, Central Ranges NSW  
Johnny q Sauvignon Blanc, Adelaide hills  
La reverie rose, south of France  
Johnny Q shiraz, Barossa Valley

### Soft Drinks:

Soft drinks (coke range, lemonade  
& ginger beer)  
Sparkling water

### Beers:

Peroni  
Hahn Light

## PREMIUM

\$75 PP (3 HRS) \$65 PP (2 HRS)

### Wine:

Ruggeri Prosecco, Italy  
Bloom Sauvignon Blanc, Marlborough NZ  
River Estate Chardonnay, Wrattongbully SA  
Artea Rose Provence FR  
Golding Pinot noir, Picadilly Valley  
The Curator Shiraz, Barossa SA

### Soft drinks:

Soft drinks (coke range, lemonade  
& ginger beer)  
Sparkling water

### Beers:

Peroni  
Hahn Light

### House spirits

## EXTRAVAGANZA

\$110 PP (3 HRS)

### Wine:

Palmer and Co, Reims FR  
Kaltern Kellerei Pinot grigio, Alto Adige  
Domaine Emmanuelle bekkers Petit Chablis, FR  
Chateau Peyrol Cote de Provence rose, FR  
Chard Farm Mata au pinot noir, Central Otago  
Skilogallee basket pressed shiraz, Clare valley SA

### Beers:

Heads of Noosa Japanese lager on tap  
Heads of Noosa mid strength on tap

### Soft drinks:

Soft drinks (coke range, lemonade & ginger beer)  
Sparkling water

### House spirits

Select 3 Cocktails and 1 mocktail from our main list

Opisto