

# Canapé Menu

A more formal option over the platter menu, canapés are served to you and your guests by roaming wait staff for an hour and a half. All tables in your function space are clothed with white table cloths. This option pairs nicely with a beverage package or private bar... and our famous Darwin sunset.

## CHEF'S SELECTION

(Choose 3)

**Smoked Salmon, Avocado & Cream  
Cheese Roulade**

**Miniature Feta Cheese, Garlic Spinach &  
Balsamic Beetroot Tarts**

**Seared Lamb Fillet**

With Cucumber Raita served on a Garlic  
Crouton

**Pastrami Bites with Red Cabbage Puree  
on Pumpkinnickel Crisps**

**Nori Dusted Scallop with Salmon Roe and  
a Coconut Seafood Emulsion**

*Choose an additional two from the  
following list*

**Wagyu Beef Sliders**

With Swiss Cheese, Bacon & Mustard Gherkin  
on a Brioche Bun

**Lamb Masala**

Simmered in fresh Curry Leaves, Tomato & a  
blended Garam Masala offered with a Coriander  
Raita

**Beer Battered Local Threadfin Salmon &  
With chips & Tartare Sauce**

**Chicken Pad Thai**

Chicken Breast, Rice Noodles, Pak Choy, Bean  
Shoots, Crushed Peanuts & Fresh Lime

**Al Funghi Ragout Pasta-assorted**

Mushrooms in a Creamy Garlic, Parsley &  
White Wine Sauce

## DESSERT

(Choose 1)

**Cheesecake**

**Chocolate Tart**

**Panna Cotta**

**Canapé Menu**

\$50 per person (\$45 Members\*)



*The Darwin Sailing Club*

