

— Saint —
LAWRENCE

REAL FOOD

MENU

CANAPE FOOD PACKAGES

Price \$29.00 per person – 6 Options

Price \$32.00 per person – 7 Options

Price \$35.00 per person – 8 Options

Additional item @ \$4.00 per person.

Minimum 24 guests. These packages can only be ordered with staff attending.
Chefs @ \$60.00 per hour/Waiters/Bar Staff @ \$55.00 per hour (min 4 hours each)

COLD

Sicilian bruschetta with garlic, roma tomatoes, prosciutto and bocconcini
Slow roasted cherry tomato tart, Meredith goat's curd & olive tapenade
Crispy rye croutons topped with avocado mousse and Tasmanian smoked salmon
Beef Carpaccio with celeriac remoulade & truffle pecorino on croisin
Peking duck pancake, spring onion, cucumber, plum sauce
Duck liver pate on toasted brioche with Sauternes jelly
Chicken, avocado finger sandwiches with citrus mayonnaise
Kingfish sashimi, green namjim, coconut cream, lime & baby cress leaves
Smoked trout salad on crispy wontons with nam jim dressing
Deluxe handmade Japanese sushi including a variety of seafood & vegetarian
Chicken, Prawn OR Vegetarian rice paper rolls with Nouc Cham dipping sauce
Smoked salmon blini with cream fraiche and avruga caviar
Roasted herb and mustard crusted beef fillet served on crostini with onion jam

HOT

VEGETARIAN

Porcini mushroom & truffle oil arrancini served with citrus aioli
Spinach, pumpkin & parmesan arrancini served with citrus aioli
Goat cheese, caramelised onion & fire roasted pepper quesadilla
Goat cheese tart with olive tapenade, cherry tomato and basil
Field mushroom, truffle oil and taleggio pizzette
Haloumi mint filo parcels with cherry tomato & onion jam
Moroccan sweet potato pasties with sumac yoghurt
Porcini mushroom tart with truffle oil and fresh chives

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SEAFOOD

Prawns in a coconut crust with minted sweet chili sauce

Grilled chilli lime prawn skewers with chipotle mayonnaise

Scallop tostados with smoked avocado & salsa fresco

Mexican fish taco with avocado guacamole, sour cream & chilli sauce

Asian fish cakes with coriander, bean shoots, lemongrass with sweet chilli sauce

Grilled Atlantic salmon skewers with salsa verde

Salt and pepper calamari served with lemon aioli

POULTRY

Mini brioche rolls, with crispy chicken, lightly pickled vegetables & siracha mayonnaise

Chicken Yakitori skewers, soy mirin glaze

Thai Gai Yang chicken skewers with lemon grass, ginger and coconut milk

Chicken and prawn dumpling with soy black vinegar dipping sauce

Macadamia crusted chicken strips served with a lime and chili mayonnaise

Chicken, leak & mushroom pie

MEAT

Pork, water chestnut and won bock dumplings serve with soy and black vinegar dipping sauce

Pork & fennel sausage rolls served with tomato relish

Pulled pork slider, apple slaw and Jalapeno mayo in a soft roll

Braised beef & red wine pie

Waygu beef burgers, melted cheese, dill pickle, lettuce in a brioche bun

Moroccan lamb fillo cigar served with mint yoghurt

Lamb & pine nut kofta serve with tzaziki

Beef & olive empanadas

Lamb meatballs with smoked eggplant & feta

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BOWLS & BIGGER BITES per option per person

Moroccan lamb and date tagine, pistachio, preserved lemon and cous cous \$10

Grilled tiger prawns with Vietnamese coleslaw & apple soy \$10

Vietnamese braided beef brisket with lemon grass, star anise served with steamed
Jasmine rice \$10

Porcini mushroom & baby spinach risotto with Parmesan shavings \$8

Thai green curry prawns served with jasmine rice \$10

King George whiting fish and chips with a remoulade sauce \$12

Butter chicken with

DESSERTS per option per person

Raspberry jelly with vanilla bean yoghurt panna cotta \$5

Chocolate brownies made with raspberry & Dutch cocoa \$3.50

Mini strawberry & lemon tart \$4

Little blueberry frangipani and vanilla mascarpone \$4

Belgium chocolate mousse with shared chocolate \$4

New York baked cheesecake with berries & cream fraise \$4