

— Saint —
LAWRENCE

REAL FOOD

MENU

CANAPE FOOD PACKAGES

Price \$34.00 per person - 6 Options

Price \$38.00 per person - 7 Options

Price \$42.00 per person - 8 Options

Additional item @ \$4.00 per person.

Minimum 24 guests. These packages can only be ordered with staff attending.

Chefs @ \$70.00 per hour/Waiters/Bar Staff @ \$65.00 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 crostini

Peking duck pancake, spring onion, cucumber, plum sauce

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 Noug 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 arancini served with citrus aioli

Spinach, pumpkin & parmesan arancini 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

Porcini mushroom tart with truffle oil and fresh chives

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SEAFOOD

Seared scallop with skordalia topped with tomato salsa veirge
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
Panko coated bass strait gummy flake with crispy chips & lemon wedge

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
Asian chicken balls with shirataki mushrooms, water chestnuts, fragrant herb served with a nouc chan dipping sauce.

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
Wagyu beef burgers, melted cheese, dill pickle, lettuce in a brioche bun
Moroccan lamb filo cigar served with mint yoghurt
Lamb & pine nut kofta serve with tzatziki
Lamb meatballs with smoked eggplant & feta
Greek style lamb fillet skewers with tzatziki
Grass fed wagyu beef rump skewers with chimi chiri sauce

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BOWLS & BIGGER BITES per option per person

Homemade ricotta gnocchi, tomato basil sugo & shaved parmesan \$9.50
Green curry with prawns & appel eggplant served with Jasmine rice \$11.50
Moroccan lamb and date tagine, pistachio, preserved lemon and cous cous \$11.50
Grilled tiger prawns with Vietnamese coleslaw & apple soy \$11.50
Vietnamese braided beef brisket with lemon grass, star anise served with steamed Jasmine rice \$11.50
Porcini mushroom & baby spinach risotto with Parmesan shavings \$9.50
King George whiting fish and chips with a remoulade sauce \$12.50
Massaman curry with coconut braised chicken & kipfler potatoes served with Jasmine rice \$11.50

DESSERTS per option per person

Mini tiramisu \$6
Mini pavlovas with fresh berries & passionfruit sauce \$5.50
Raspberry jelly with vanilla bean yoghurt panna cotta \$6
Chocolate brownies made with raspberry & Dutch cocoa \$4.50
Mini strawberry & lemon tart \$4.50
Belgium chocolate mousse with shared chocolate \$5
New York baked cheesecake with berries & cream fraise \$4.50