

**2011 Summer Canapé Menu**

**\$65 per person**

**Around the Room**

Salted roast almonds, smoked paprika  
Coriole mixed olives

**Cold Pass Around**

White anchovy sticks, pistachio praline & tomato paprika  
Seared Yellow Fin Tuna sashimi, wasabi & avocado mousse, Yarra Valley salmon roe  
Selection of Coffin Bay Oysters, natural & dressed  
Cheivche of local scallops, nan jim, garlic chips  
Duck liver pate, croutons and sticky onions

**Hot Pass Around**

House made falafels, coriander, lemon and cumin salt  
Braised Ox Cheek croquette  
Chef's fried chicken, chilli plum sauce  
Mini Coorong Angus Beef burgers  
Grilled lamb cutlet, salsa verde  
King George Whiting sticks, sauce gribiche

**Sweet Pass Around**

Selection of local and imported cheeses  
Chef selection of mini sweet tarts

Owners - Doug Govan and Nikki Seymour-Smith  
Head Chef - Troy Duivesteyn