



CANAPÉ MENU

Select a total of 6 items from the Cold, Hot and/or Sweet section below
Wildfire breads & house-made dips are complimentary
Due to seasonal availability of produce, some menu items may change

COLD

Shot of rock oyster with spiced gazpacho

Crudo of yellow-fin tuna, salsa rossa, sesame seeds, micro cress

Salmon gravlax, green olive salsa, basil crème

Confit, marinated tuna, cannellini bean spread, red onion, tomato

Wildfire prosciutto on crusty baguette, olive tapenade, provolone cheese

*Wildfire Guanciale (house-cured pork cheeks), tomato tapenade, chili,
grated parmesan*

Rilette of pork, cornichon, Dijon mustard

Tomato tapenade, ricotta, Greek anchovies

Pate de Campagne, Dijon mustard, cornichon

Mini cones:

Salmon tartar, soubise crème & salmon caviar

Aubergine caviar and roasted pine-nuts

Chicken liver parfait, sherry caramel and pistachio

Focaccia Finger Sandwiches:

Wildfire cured prosciutto, salame rosa & ham, provolone, olive tapenade

Salmon gravlax, green olive salsa, herbed ricotta

Prosciutto, spiced fig spread, gorgonzola & port-wine glaze

Cakeage fee; \$5 per person



HOT

Grilled Lamb cutlets with salsa rossa

Chicken Drumettes spit-roasted over charcoal, hoisin-lime glaze

Our signature Salt & Pepper Prawns, special spices, garlic, chilli & lime

Pork Rillons (hot, crispy pork belly), sauerkraut, Dijon mustard

Wildfire Petit Sausages with chipotle mustard

Eggplant Involtini filled with feta/ricotta, parmesan, basil, dry tomato

Salt Cod Croquettes, potato crema, roast capsicum aioli

Rice paper duck spring roll, lime-hoisin sauce

Slices of prime Angus Sirloin, grilled over charcoal, house BBQ sauce

Vegetarian Spring Rolls with Nam Jim sauce

Vegetable Samosa with mint-yogurt dip

Sliders:

Porchetta Roasted Pork, dill pickle, jalapeno mayonnaise

Wildfire Signature Pork Sausage, chipotle mustard, sautéed onions

Mini Burger, cauliflower falafel, tomato tapenade, zucchini pickle

SWEET

Vanilla custard cream-filled tartlet with fresh strawberries

Chocolate Truffles with Drambuie & roasted almonds

Tiramisu spoon; chocolate, espresso soaked Savoirdi, Kahlua, almond praline

Calmyra Figs stuffed with rich marzipan & ground almonds, dipped in dark chocolate

Cakeage fee; \$5 per person



Vanilla Bean Brûlée spoon; vanilla beans & citrus, with a caramel finish

Date & Nut Balls rolled in unsweetened coconut

Fresh strawberries & orange salad in Pino Noir Syrup

Medjool Dates stuffed with Mascarpone, ground hazelnuts & Frangelico

Mini Tartlet with chocolate-hazelnut mousse

Pistachio-Orange Biscotti with Chantilly-Grand Marnier

Cakeage fee; \$5 per person