



CANAPE MENU

Select a total of 6 items from the Cold, Hot and/or Sweet options below.
Complimentary Wildfire breads & house-made dips

COLD

- Freshly shucked pacific oysters** *au naturel, lemon*
- Crudo of sesame crusted tuna** *salsa rossa, micro cress*
- Salmon mi-cuit** *horseradish chantilly, pickled mustard seeds*
- Rillettes of pork** *cornichon, Dijon mustard*
- Bruschetta** *tomato tapenade, ricotta, Greek anchovies*
- Prosciutto & melon** *mini skewers*
- Caprese skewer** *bocconcini, cherry tomato, basil-olive oil*
- Escalivada tostada** *Catalan style fire roasted vegetables, sherry vinegar, virgin oil*

HOT

- Grilled lamb cutlets** *lemon, virgin oil*
- Chicken drumettes** *spit-roasted over charcoal, hoisin-lime glaze*
- Salt & Pepper prawns** *Sichuan flour, garlic, black bean, chilli & lime*
- Wildfire petit sausages** *chipotle mustard*
- Eggplant involtini** *goat curd, parmesan, basil, dry tomato*
- Salted cod croquettes** *potato crema, roast capsicum aioli*
- Roasted pork sliders** *dill- jalapeno mayonnaise Wildfire Sausage, dijon mustard, sauerkraut*
- Wildfire beef sliders** *ground Angus beef, provolone, tomato tapenade, house pickle*
- Mini falafel burger** *pao de queijo, tomato tapenade, zucchini pickle*

SWEET

- Lemon meringue tartlets** *lemon curd, torched meringue*
- Chocolate hazelnut truffles** *Gianduja ganache, hazelnut crumb*
- Tiramisu cups** *white chocolate mousse, Kahlua, almond praline*
- Raspberry chocolate petite gateau** *cocoa sponge, chocolate*
- Pistachio-Orange biscotti** *Chantilly-Grand Marnier*

(Due to seasonal availability of produce, some menu items may change)

** 24 hour Notice – Reservation Recommended – Deposit Required **