

QUEENSLAND RUGBY CLUB
D O W N T O W N

canapés

- all listed canapé items are individually handmade fresh prior to each function
- all items will be presented on large platters
- served with dipping sauces

one hour duration	- select any <u>six</u> items from the following	\$22.00
two hour duration	- select any <u>ten</u> items from the following	\$32.00
three hour duration	- select any <u>ten</u> items from the following	\$40.00
four hour duration	- select any <u>ten</u> items from the following	\$50.00

please select from the following

hot selection

tandoori spice marinated chicken satays
assorted wontons with coriander pesto
thai style fish cakes on sugar cane
wagyu beef skewers
assorted chinese steamed dumplings
lentil or spiced lamb samosa
crispy salt & peppered chicken wingettes
corn fed chicken breast, stuffed & rolled in toasted sesame seeds
crab & sweetcorn soup shooters
steamed scallop with coconut, chilli & lemongrass broth
sweet potato, shallot & lamb shank croquette
rosemary polenta strips with mushroom ragout
seared scallop on pea puree & citrus oil
tartlet of roast tomato, haloumi & pesto
asian slow roasted pork belly with apple chutney on asian spoons
mini yorkshire pudding & braised beef cheek, caramelized onion

cold selection

roasted beetroot, tahini dressing & goats curd tartlet
asian duck leg, shredded cucumber in pancakes & spiced plum sauce
tartlet of shredded smoked chicken breast on asian slaw & nam prik dressing
shaved parma ham, rocket & sweet orange marmalade on toasted baguette
brioche topped with chicken liver parfait & shallot and peppercorn relish
snapper, coconut & lime ceviche on pickled cucumber
bay prawns with micro herbs & cocktail sauce
rare peppered roasted wagyu, aioli, rolled on grissini sticks
sesame crusted rare snapper with wasabi mayo
selected sashimi of tuna, salmon & local snapper
selected handmade sushi
brandade of salmon, lime & dill crème fraiche on rye bread
parmesan biscuit topped with shredded crab & chive mayo
roasted polenta cake topped with coriander eggplant

upgrade items

avocado, spiced tomato & prawn in shot glass	\$2.50 each
tempura prawn tails on wakame seaweed & chilli lime sauce	\$3.50 each
salt & pepper local squid, ginger & kaffir lime sauce	\$16.50 p/kg
½ shell queensland scallops, coconut, micro herbed salad	\$3.00 each
freshly shucked pacific oysters with lemon/lime	\$3.50 each
freshly shucked pacific oysters with vodka & blood orange sorbet	\$4.00 each

canapés (continued)

mini dessert canapés (select two from the following)

\$ 4.50

chocolate fudge brownie topped with chocolate ganache
mini lemon/orange/passionfruit meringue tartlets
tiramisu with chocolate coated coffee beans
mini coconut ice cream & toffee shards
profiteroles filled with orange & cointreau custard drizzled with chocolate sauce

individual noodle boxes

\$10.50

- select one from the following (50/50 split allow additional \$2.50 per person)
- available if taken in conjunction with the existing canapé menu selection
- served in individual noodle boxes with choice of chop sticks or cutlery

hot selection

thai chicken curry, steamed jasmine rice & crispy shallots
traditional fish & chips, tartare sauce & lemon
assorted mushroom risotto, shaved parmesan
crispy skin chicken & garlic fried rice
braised pork rib with bok choy & chinese bbq sauce
wagyu sausages with creamy mash & mushroom sauce
shredded beef with crispy noodles

cold selection

traditional caesar salad
asian slaw topped with sesame dusted chicken
pesto penne & fresh prawns
glass noodle salad with peppered salmon