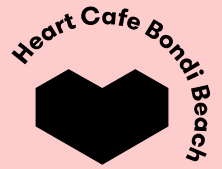


# CATERING



## HEART CAFE SPRING CANAPE MENU 2019

### GRAZING BOARDS (MINIMUM 20 PEOPLE)

- Dip Platter; Moroccan Carrot and Mint, Baba Ganoush, Whipped Herb & Fetta, Muhummara, with Crudités **GF** \$2 per person
- Baked Camembert, Roasted Nuts and Seeds, Lavosh, Grilled Marinated Grape Skewers, **GF crackers available** \$2 pp
- Charcuterie Board; Selection of Cured Meats, House-made Pickled Vegetables, Marinated Olives, Seeded Crispbread **GF** \$4 pp
- Cheese Board; Selection of Premium Cheeses, Cornichons, House-made Pear Paste, Candied Pecans, Seasonal Fruit, Seeded Crispbread. **GF \$4 pp**
- The Ultimate; A combination of our best seasonal seafood offerings, such as;
- Sake Cured Salmon, Pickled Radish, Ponzu Dressing **GF**,
- Seared Lemongrass King Prawns, Green Mango Salad, Nahm Jim Dressing **GF**,
- Smoked Ocean Trout Mousse Daikon Sandwich, Nori Dust, Salmon Roe **GF**,
- Wild Barramundi & Kaffir Lime Crispy Rice Parcels, Green Sriracha, Coriander & Lime Dressing **GF** Price on application

### CANAPÉS (2 PER SERVE)

- \$40 pp Choice of 2 group A, 2 group B, 1 group C, 1 box, 1 dessert
- \$55pp Choice of 3 group A, 2 group B, 2 group C, 1 box, 1 dessert
- \$70pp Choice of 2 group A, 3 group B, 3 group C, 2 boxes, 1 dessert

### GROUP A

- Cucumber & Herbed Cream Cheese Finger Sandwiches
- Fetta & Spinach Cigars, Minted Yoghurt
- Vietnamese Exotic Mushroom Rice Paper Rolls, Tamari Lime Dipping Sauce **GF, VG**
- Sriracha Devilled Eggs, Hot Smoked Salmon, Crispy Shallots **GF**
- 5 Spice Tofu, Mango, Green Rice, Macadamia Sate Sauce **GF, VG**
- Caramelised Apple & Pork Sausage Rolls, Harissa Aioli
- Spiced Sweet Potato Cakes, Mango Chutney **GF VG**

### GROUP B

- Dukkah Encrusted Labne Balls, Harissa **GF**
- Wild Mushroom & Mozzarella Arancini Balls, Saffron Aioli
- Chicken, Macadamia & Lime Mayonnaise Finger Sandwiches
- 5 Spice Salt & Pepper Squid, Wasabi & Lime Mayonnaise **GF option available**
- Beef & Almond Kofta, Minted Yogurt Sauce **GF**
- Lamb & Pistachio Cigars, Minted Yoghurt
- Rare Roast Eye Fillet Tostada, Chimichurri, Jalapeno Cream Cheese **GF**

### GROUP C

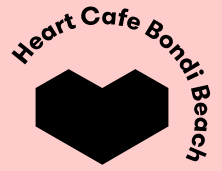
- Goats Curd & Beetroot cheesecake, balsamic red onion jam
- 5 Spice Duck & Exotic Mushroom Rice Paper Rolls, Blood Orange & Hoisin Dipping Sauce **GF**
- Duck Rillettes, kumquat Marmalade, Toasted Brioche
- Sake Cured Salmon, Pickled Radish, Ponzu Dressing **GF**
- Smoked Ocean Trout Mousse Daikon sandwich, Nori Dust, Salmon Roe **GF**
- Tuna & Avocado Tartare, Tamari Lime Dressing, Seeded Crispbread **GF**
- Wild Barramundi & Kaffir Lime Crispy Rice Parcels, Green Sriracha, Coriander & Lime Dressing **GF**

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# CATERING



## **BOXES (1 PER SERVE)**

Exotic Mushroom & Pine Nut Risotto, Parmigiano Reggiano GF

Middle Eastern Charred Cauliflower, Persian Pilaf, Pistachios, Pomegranate & Burnt Butter Yoghurt GF

Char Kway Teow (Spicy Malaysian Rice Noodles with Seafood, Chinese Sausage & Asian Greens)

Sylvie's Mauritian Fish Curry, Coconut Sambal, Saffron Rice GF

Lamb and Prune Tagine with Almonds, Herbed Couscous & Harissa

Iranian Spiced Beef & Pistachio Kefta, Persian Pilaf, Minted Yoghurt GF

Seared Lemongrass King Prawns, Green Mango Salad, Nahm Jim Dressing GF,

Lemongrass Rare Beef Salad, Vermicelli Noodles, Vietnamese Herb Salad GF

## **SWEET TREATS**

Heart Signature Brownie GF

Lemon Curd & Raspberry Tartlets

Mango & Coconut Pannacotta, Coconut Tuile GF

Belgian Chilli Chocolate & Orange Blossom Pots, Pistachio Cigar

Mango & Coconut Pannacotta, Coconut Tuile GF

Asian Style Banoffee Pie

Kaffir Lime Crème Brulee, Black Sesame Cigar

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