



CANAPE MENU + SUBSTANTIAL (Minimum 30 guests & Minimum selection of 6 canapes)

*(Some items may be subject to seasonal availability, please check with Events Manager for any omissions)

Canape Package 1- \$45 per head (10 pieces)

Canape Package 2 - \$60 per head (15 pieces)

Meat \$5 each

Wagyu Bresaola & Jerusalem artichoke croquettes, truffle aioli
Vitello tonnato with crispy capers & baby herbs
Crispy pork belly tostada, wasabi, pickled cucumber, apple, sesame
Prosciutto wrapped BBQ quail breast, beetroot puree, pangritata
Smoked mozzarella, potato and jamon croquettes
Wagyu tataki with shallot & crispy garlic
Chicken liver pate, port jelly, toasted brioche
Pork and prawn dumplings, sesame soy sauce
Lamb kofta, pomegranate, spicy yoghurt
Peking duck pancakes with hoi sin, cucumber and shallots

Seafood \$5 each

Tuna tostada, chipotle mayo, crispy leek
White fish ceviche, citrus dressing, coriander, chilli
Sydney rock oysters with sherry, ginger, eschallots vinaigrette
Cured Salmon lolly pops with ponzu, wasabi mayo, sesame
Citrus cured kingfish with ginger dressing,
chilli and crispy wontons, avruga caviar
Steamed King prawns, nam jim dressing, chilli, coriander
Swordfish tacos, sweet corn and celeriac remoulade
Seared scallops, tomato and basil salsa
Grilled scallops, smoked corn puree, maple glazed pancetta
Prawn and scallops tortellini, tomato, basil and rice wine vinaigrette

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Catering

Vegetarian \$5 each

Corn tostadas, coriander, eschallots, pepitas
Spicy beetroot puree tostadas, yoghurt, walnuts
Wild mushroom & truffle tarts
Goat's curd tortellini with brown butter, sage & muscatels
Eggplant involtini, smoked mozzarella, napolitana sauce
Polenta cakes, parsley, truffled parmesan, aioli
Goat's cheese, caramelised onion and fire-roasted pepper quesadilla
Sweet corn fritters, chilli, coriander, chipotle mayo
Smoked mozzarella croquette, paprika mayonnaise

Mini-Burgers \$6 each

Pork Belly, celeriac remoulade, homemade bbq sauce, upland cress
Clubhouse classic beef, salad, herb mayo, pickles
Battered white fish, spicy pepper salsa
Spiced lamb, sumac yoghurt, pomegranate vinaigrette

Substantial \$10-\$12 each

Quinoa & brown rice salad, rare tuna chilli, lemon, rocket \$12
Fish & chip cones, lime aioli \$10
Risotto (seasonal) \$10
Chicken larb salad \$10
Sticky beef short ribs, asian marinade, green beans, toasted coconut \$12
Orecchiette lamb ragu, gremolata \$12
Ocean trout, pea puree, spring salad \$12
Fried Cauliflower salad, goat's curd, macadamia, roasted honey cumin
vinaigrette \$12
Moroccan Lamb, cous cous, yoghurt, pomegranate vinaigrette \$12
Potato gnocchi, eggplant, smoked mozzarella, olives, basil, tomato \$12
Soba noodles, asian marinade, crispy shallots, tofu, edamame \$12

Desserts \$5 each

Churros, dulce de leche dipping sauce
Vanilla panna cotta, yoghurt foam, amaretti
Tiramisu shots
Strawberry Eton Mess jars
Blackberry crumble, ginger custard

*For those who wish to bring a cake, a \$3 per person 'cakeage' fee applies

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