

Rubyos Canapé menu – 2023

\$5 per piece	\$6 per piece	\$6.50 per piece
<p><u>Cold Canapes</u></p> <ul style="list-style-type: none"> • Cucumber Cups filled with salmon salad, horseradish dressing • Crispy Sourdough Bruschetta topped with guacamole and seasoned seaweed flakes V • Roasted Cauliflower tartlet, cashew cream V • San Choy Bow individual lettuce cups filled with oriental spiced chicken and crushed peanuts <p><u>Hot Canapes</u></p> <ul style="list-style-type: none"> • Curried Cauliflower Risotto Balls with Cauliflower dip • Fried crumbed Haloumi with minted watermelon yoghurt • Wagyu Meatballs slow roasted and served with a smoky BBQ sauce • fried polenta fingers herb infused with sundried tomato mayonnaise • fried tofu in a spoon with fennel & vegan sour cream, onion sprouts V 	<p><u>Cold Canapes</u></p> <ul style="list-style-type: none"> • Duck liver parfait on toasted French stick, red currant & Spanish onion relish • Pulled Pork Crostini with whole grain mustard mayonnaise, craisins, walnut. • Charred Pepper roll stuffed with cream cheese, spinach and pumpkin topped with salsa verde V • Honey miso chicken tortilla basket, spiced avocado crema <p><u>Hot Canapes</u></p> <ul style="list-style-type: none"> • goats cheese tartlet with honey, fig, walnut compote V • Mini quiche of Caramelized Onion topped with ricotta cheese V • Coriander Chicken Kebabs with fragrant Asian peanut pesto • Sweet potato & black bean cakes topped with basil, green soybean pesto V • Fried Calamari fingers chili & lime aioli 	<p><u>Cold Canapes</u></p> <ul style="list-style-type: none"> • Smoked Salmon & nori seaweed roulade with salsa verde crème fraiche • Traditional style Peking Duck in wonton cups, with hoi sin sauce and herbs • Ginger poached dory pineapple & lime dressing, fried shallots • Warmed Prawn Ceviche with tomato and olive salsa <p><u>Hot Canapes</u></p> <ul style="list-style-type: none"> • Deep Sea Scallops on smashed avocado, miso dressing • House made fish cakes with burned tahini mayo, furikake • Seared beef rump with cranberry agrodolce • Seared lamb rump Medallions with Eggplant raita, pepita dukkha • Panko crumbed Barramundi lemon myrtle, mango mayonnaise