

NEW YEAR'S CANAPÉS



GRAZING STATION

*Charcuterie, Native Cured Meats, Cornichons, Pickles, Mixed Nuts, Assorted Olives
Lavosh & Crackers, Artisanal Cheeses, Fruit Compotes, Fresh Fruit, Shangri-La Honey
Sourdough, Extra Virgin Olive Oil, Copper Tree Farms Butter*

DESSERT STATION

*Macaron Clock Countdown, Raspberry Champagne, Macadamia Passionfruit, Lemon Meringue Pie
NYE Éclair Tower, Valrhona Guanaja, Espresso Crèmeux, Almond Joconde
Harbour Bridge 2025, Crème Mousseline, Hazelnut Genoise, Dark Chocolate Ganache*

MEAT CANAPÉS

*Mini Roast Pork Banh Mi, Pate, Mayonnaise, Daikon, Cucumber, Pickled Carrot
Wagyu Tenderloin Beef Tartare, Truffle Aioli, Pickled Mushroom, Eschalot, Focaccia
Shangri-La Honey Glazed Duck Breast Pancake, Hoi Sin, Spring Onion, Pepper Berry
Boneless Chicken Karaage, Togarashi, Gochujang Aioli, Coriander, Sesame, Nori*

SEAFOOD CANAPÉS

*Freshly Shucked "East 33" Sydney Rock Oysters, Mignonette, Pink Peppercorn
Western Australian Pink Snapper Sashimi, Black Garlic, Tarragon Emulsion, Finger Lime
Tempura Soft Shell Crab, Kewpie, Lime, Katsuobushi, Pickled Ginger, Furikake
U6 "Skull Island" Tempura Prawn, Apple Curry Syrup, Pickled Apple, Eschalot, Sesame
Cured Scallop Sashimi, Leche De Tigre, Aquatir Caviar, Finger Lime, Borage*

VEGETARIAN CANAPÉS

*"Fable" Mushroom Bao Bun, Hickory Smoked BBQ, Paprika, Pickled Eschalot, Micro Radish
Five Spiced Tofu Rice Paper Roll, Vermicelli, Bean Sprouts, Assorted Fresh Herbs, Peanut Satay
Cashew Hummus, Fried Chickpeas, Tempeh Kibbeh, Native Dukkah, Lemon Aspen, Tahini
Vialone Nano Risotto, Multi Coloured Glutinous Corn, Sweet Baby Corn, Parmigiano Reggiano*

