

# CANAPÉS





gold | convention and  
coast | exhibition centre

### **IMPORTANT INFORMATION**

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The Gold Coast Convention and Exhibition Centre's team of qualified kitchen personnel take great care in the preparation of our menus and endeavour to cater for all guests with special dietary requirements, such as vegetarian, vegan, gluten free, lactose intolerant or allergies. Charges may apply for other dietary choices.

Our Event Managers welcome the opportunity to discuss this with you during the planning stages of your event. Planning for your guests' food allergies and intolerances is important to ensure the success of your event.

#### **PLEASE NOTE:**

**Although every possible precaution will be taken to ensure that these menu items are allergen free, certain items may still contain allergens as they are prepared in facilities that process milk, egg, soy, sesame, nuts and seafood.**

# CANAPÉS

Piece together your own gourmet selections, or go with one of our pre-planned menus, balanced by our ace kitchen teams for complementary flavour and texture.

## RECOMMENDATIONS

**30 minutes** 3 - 4 canapés per guest

**1 hour** 5 - 8 canapés per guest

**2 hours** 9 - 12 canapés per guest

### PLEASE NOTE:

Canapé Packages 1-3 are based on a 1 hour service period.

Although every possible precaution will be taken to ensure that these menu items are allergen free, certain items may still contain allergens as they are prepared in facilities that process milk, egg, soy, sesame, nuts and seafood.

**GF** Gluten friendly

**V** Vegetarian



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## COLD SELECTION

### BARN

**\$4.00 ea**

Cajun chicken breast with ranch aioli and micro salad **[GF]**

Poached chicken with caponata on crisp sourdough and aioli

Five spice duck with hoisin, cucumber and spring onions

Cherry glazed duck, toasted hazelnuts and goats cheese with cherries **[GF]**

Lemongrass coconut chicken tart with lime chilli dressing

Den miso duck with nori and angel hair chilli **[GF]**

### PADDOCK

**\$4.50 ea**

Angus beef tataki with wakame, white radish and ponzu dressing

Cumin lamb loin with coriander mint yoghurt and fresh chillies **[GF]**

Sumac lamb with chilli lime mayonnaise and micro salad **[GF]**

Angus sirloin with macadamia crumble and horseradish aioli **[GF]**

Grilled sauteed beef fillet with truffle mushroom cream cheese and chive crostini

Thai beef with cucumber, coriander, chilli and sweet tangy sauce **[GF]**

### OCEAN

**\$5.50 ea**

Local poached prawn with hot and sour aioli **[GF]**

Kingfish sashimi with hokkaido dressing and shiso leaf

Tuna tostada with crispy garlic crostini, cucumber, shallot, daikon and micro cress

Flamed salmon tartare with crispbread, micro salad and yuzu mayonnaise

Bay bug tart with celeriac and apple rémoulade

Scallop ceviche with cucumber, coconut milk, black pepper lime juice dressing and fresh chillies **[GF]**

### GARDEN

**\$4.00 ea**

Tomato bruschetta with white bean purée and petite salad **[V]**

Herb and goat cheese tart with pine nuts and petite salad **[GF V]**

Babaganoush in savoury waffle tart with pomegranate seeds **[V]**

Grilled mushroom stuffed with ricotta, herbs, pine nuts and vincotto dressing **[GF V]**

King oyster mushroom with hummus, caramelised red wine vinegar and pickled shallots **[GF V]**

Pencil asparagus on charcoal toast with herb aioli and salsa verde **[V]**

## HOT SELECTION

### BARN

**\$4.50 ea**

Taiwanese popcorn chicken with five spice and peanut sauce

Karaage chicken with Kewpie mayonnaise

Peking duck spring roll with sesame hoisin

Jamaican jerk chicken with grilled pineapple and lime **[GF]**

Malaysian chicken samosa with sweet chilli dressing

Almond crust duck breast with plum marmalade **[GF]**

### PADDOCK

**\$5.00 ea**

Sweet and sour pork belly

Steamed dumplings with Shanghai chilli black vinegar

Grilled lamb loin with mint, green onion, tomato salsa and toasted almond flakes **[GF]**

Grilled angus sirloin with black garlic aioli and pomme frites **[GF]**

Teriyaki pork meatballs with toasted white sesame and fresh shallots

Furikake pork sirloin with roasted chilli carrot purée **[GF]**

### OCEAN

**\$5.50 ea**

Tom yum broth with prawn wonton

Barramundi spring roll with lemon myrtle aioli

Reef fish goujonettes with sriracha tartare sauce

Steamed prawn har gow with Szechuan chilli oil and black vinegar

Prawn tempura with tonkatsu sauce

Takoyaki octopus ball with tonkatsu sauce, Kewpie mayonnaise and bonito flakes

### GARDEN

**\$4.00 ea**

Falafel and lemon hummus **[GF V]**

Cheesy jalapeño with coriander and lime cream cheese **[V]**

Broccoli and cheese bites with sriracha mayonnaise **[V]**

Mushroom and mozzarella arancini with roast garlic dip **[V]**

Cheese polenta chips with carrot miso dipping sauce **[GF V]**

Cauliflower pops with Korean sweet and sour sauce **[V]**

Panko shiitake mushroom with yuzu aioli **[V]**

### DEMISTASSE SOUPS

**\$4.00 ea**

Tom kha - Thai coconut **[GF]**

Creamed corn and chicken **[GF]**

Prosciutto and pea **[GF]**

Cauliflower velouté with curry oil **[V]**

Leek and celeriac with potato crouton **[V]**

New England chowder

## SWEET SELECTION

**\$5.00 ea**

All sweets vegetarian **[V]**

Lemon meringue

Passionfruit

Salted caramel

Macadamia

Cherry chocolate

Apple shortbread

Minted chocolate

Frangelico chocolate

Apple dumpling

Mixed berry dumpling

Raspberry and white chocolate

# CANAPÉ PACKAGES

## MENU 1

\$29.50 pp

### COLD

Flamed salmon tartare with crispbread, micro salad and yuzu mayonnaise

Cajun chicken breast with ranch aioli and micro salad **[GF]**

Angus sirloin with macadamia crumble and horseradish aioli **[GF]**

Tomato bruschetta with white bean purée and petite salad **[V]**

### HOT

Taiwanese popcorn chicken with five spice and peanut sauce

Furikake pork sirloin with roasted chilli carrot purée **[GF]**

Reef fish goujonettes with sriracha tartare sauce

Vegetable gow with Shanghai chilli black vinegar **[V]**

## MENU 2

\$41.50 pp

### COLD

Local poached prawn with hot and sour aioli **[GF]**

Poached chicken with caponata on crisp sourdough and aioli

Angus beef tataki with wakame, white radish and ponzu dressing

Sumac lamb with chilli lime mayonnaise and micro salad **[GF]**

Kingfish sashimi with hokkaido dressing and shiso leaf

Herb and goat cheese tart with pine nuts and petite salad **[GF V]**

### HOT

Jamaican jerk chicken with grilled pineapple and lime **[GF]**

Reef fish goujonettes with sriracha tartare sauce

Prawn tempura with tonkatsu sauce

Steamed dumplings with Shanghai chilli black vinegar

Grilled angus sirloin with black garlic aioli and pomme frites **[GF]**

Grilled lamb loin with mint, green onion, tomato salsa and toasted almond flakes **[GF]**

## MENU 3

\$47.50 pp

### COLD

Local poached prawn with hot and sour aioli **[GF]**

Lemongrass coconut chicken tart with lime chilli dressing

Grilled beef fillet with truffle mushroom cream cheese and chive crostini

Flamed salmon tartare with crispbread, micro salad and yuzu mayonnaise

Den miso duck with nori and angel hair chilli **[GF]**

Grilled mushroom stuffed with ricotta, herbs, pine nuts and vincotto dressing **[GF V]**

Sumac lamb with chilli lime mayonnaise and micro salad **[GF]**

### HOT

Teriyaki pork meatballs with toasted white sesame and fresh shallots

Tom yum broth with prawn wonton

Reef fish goujonettes with sriracha tartare sauce

Grilled angus sirloin with black garlic aioli and pomme frites **[GF]**

Sweet and sour pork belly

Steamed dumplings with Shanghai chilli black vinegar

Cauliflower pops with Korean sweet and sour sauce **[V]**