

# Elegance



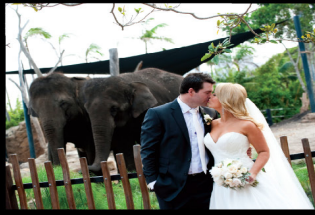
TARONGA CENTRE  
HOSPITALITY WITH VISION  
Restaurant Associates

## CANAPE PACKAGE

### COLD SELECTION

Marinated artichoke, goats cheese and tomato salsa on ciabatta (v)	Vietnamese cured kingfish rice paper roll with chilli vinegar dipping sauce	Seared beef fillet, onion marmalade and mustard on sour dough
Goat's feta tartlet, Spanish onion marmalade and spiced pistachios (v)	Smoked salmon, cream cheese and basil tortilla wrap	Vietnamese chicken rice paper roll with chilli vinegar dipping sauce
Bocconcini, basil and tomato salsa with tapenade on ciabatta (v)	Sweet corn fritter with crème fraiche and smoked salmon	Balinese chicken salad, cashews, chilli lemongrass and lime
Smooth goat's curd in tartlet with confit tomato, capers and basil (v)	Smoked salmon, capers and citrus crème fraiche tartlet	Lao larb chicken salad with lime, lemongrass, mint and coriander
Silky coconut eggplant, tomato and coriander tartlet (v)	Herb pikelet topped with crème fraiche and smoked salmon	Vietnamese roast duck rice paper roll with chilli vinegar dipping sauce
Vietnamese vegan rice paper roll with sweet chilli vinegar dipping sauce (v)	Cured ocean trout in tartlet with chive labne	Balsamic marinated duck breast with rocket and plum paste on sourdough
Double Brie and fig paste on sourdough (v)	Palm sugar cured ocean trout with lime, ginger and coriander dressing	Chinese roast duck pancake with cucumber, shallot and hoisin sauce
Prawn and ice berg pancake with ginger and xo mayonnaise	Herb pikelet with dill crème fraiche and cured ocean trout	Duck rillettes with fig paste on sour dough baguette
Prawn, crisp ice berg and tomato aioli tartlet	Vietnamese cured ocean trout rice paper roll, chilli vinegar dipping sauce	Chinese style roast duck, Asian herb and cashew salad with ginger dressing
Poached prawn dressed with Schezuan, ginger and chilli dressing	'Ortiz' marinated white anchovy and tapenade on sour dough	Bbq pork belly pancake with cucumber, shallot and plum sauce
Tartlet of poached prawn, shredded iceberg and XO mayonnaise	NSW oyster with shallot and cabernet vinegar	Chinese Laap Cheong sausage with pickled cucumber and coriander salad
Vietnamese prawn rice paper roll with sweet chilli lime dipping sauce	NSW oyster with soy ponzu, ginger and chives	Spanish chorizo with roast red capsicum relish on sourdough
Prawn, lemongrass, lime leaf and Asian herb salad, tamarind dressing	NSW oyster with shallot and chardonnay vinegar	Prosciutto wrapped around compressed pickled rock melon
Herb pikelet with soft goats curd and citrus cured kingfish	Italian seared beef with tomato, basil and goats cheese on sourdough	Prosciutto crudo with brie and quince paste on sourdough
Cured kingfish with orange, radish and fennel salsa on crostini	Lao style beef and Asian herb salad with peanut tamarind dressing	Sweet corn fritter topped with basil crème fraiche and crisp prosciutto

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## HOT SELECTION

Goats cheese gnocchi with basil and olive salsa (v)

Crisp vegetable spring rolls with sweet chilli and basil jam (v)

Sautéed Chinese mushroom, soy and ginger tartlet (v)

Porcini mushroom ravioli in parsley shallot pasta with truffle oil (v)

Caramelised tomato tart tatin with black olives and soft goats curd (v)

Butternut tortellini with pine nuts, currants and pecorino butter (v)

Arancini balls of field mushroom, thyme and goats cheese(v)

Semolina and pecorino croquettes with herb aioli (v)

Spicy eggplant spring rolls with soy and ginger dipping sauce (v)

Salt and pepper squid with ginger and coriander mayonnaise

Portuguese peri prawn skewer with citrus mayonnaise

Italian prawn frito with smoked paprika aioli

Balinese minced prawn and kingfish satay with cucumber vinegar relish

Chilli prawn and ginger spring roll with black vinegar dipping sauce

Lao style coconut spiced prawn skewer with lemon grass dressing

Prawn ravioli with chilli, lime and lemongrass

Salt and pepper prawn Har Gow with ginger and chive dressing

Salt and pepper prawn with ponzu mayonnaise

Prawn and dill tortellini with lemon and chive butter

Prawn, ginger and pork sausage roll with sweet sour dipping sauce

Cured ocean trout tortellini with chilli, lime and parsley dressing

Sesame barramundi spring roll with citrus ponzu and soy dipping sauce

Tempura barramundi with ponzu and chive mayonnaise

Salt cod croquette with smoked paprika aioli

Vietnamese beef and lemongrass skewers with hot and sour sauce

Beef and burgundy pie with bush tomato relish

Sicilian beef meatball in tomato basil passata

Shanghai beef meatball with sweet and sour sauce

Argentinean spiced beef rump skewer with chimichurri

Moroccan lamb pie with cumin spiced tomato sauce

Greek lamb brochette with cucumber and garlic yoghurt

Moorish spiced lamb kofte with yoghurt tahini sauce

Middle Eastern Lamb kibbeh with mint labne dipping sauce

Crisp Bbq duck spring roll with sweet sour cucumber relish

Crisp Peking duck and apple wonton With ginger soy dipping sauce

Roast duck ravioli with ginger and star anise

Chilli and sesame chicken dumpling with plum and lime dipping sauce

Balinese minced chicken satay with peanut sauce

Middle Eastern spiced Baharat chicken skewer with lemon tahini sauce

Sri Lankan spiced chicken skewer with cumin coriander yoghurt

Portuguese Peri chicken skewer with garlic lemon yoghurt

Steamed BBQ pork bun with Chinese black vinegar dressing

Pork and chilli sausage roll with tomato relish

Asian spiced roast pork belly with plum and tamarind sauce

Slow rosemary roast pork belly with sweet fig glaze

Pork belly croquette with sweet sour pomegranate sauce

Pork, veal and fennel meatball with tomato aioli

Spanish garlic prawn and chorizo skewer with herb aioli

Portuguese chicken and chorizo skewer with aioli

Venison and red wine pie with bush tomato relish

Arancini of proscuitto, olives and bocconcini cheese

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## **SUBSTANTIAL SELECTION**

Items presented in bowls

### **Cold Selection**

Smoked Salmon with spiced avocado, pickled radish, cucumber and mint with palm sugar coconut dressing

BBQ eggplant with Asian vegetable herb salad and nam Jim dressing (V)

Thai beef salad with Asian herbs, cashews and coconut dressing

Chicken and basil pasta risoni with cherry tomatoes, cos lettuce and olives

Sumac spiced lamb tenderloin on couscous salad with mint yoghurt

Lao style curls of calamari with baby tatsoi, fresh pineapple, mint and coconut tamarind dressing

Master stock chicken Chinese greens, pickled vegetables, Schezuan pepper and black vinegar dressing

Local marinated goat's feta pickled pear, marinated beets and avocado with spiced macadamia nuts

Classic Caesar salad with prawns and creamy garlic anchovy dressing

Basque style curls of calamari with roast capsicum, chorizo, olives and baby artichokes with herb aioli

### **Hot Selection**

Turkish lamb kofte on tabouli salad with tahini dressing

BBQ chicken burger with avocado mayonnaise, tomato and rocket

BBQ Lamb burger with hummus, tomato and rocket

Spanish paella with chicken, octopus, chorizo and garlic aioli

Gnocchi with lamb ragu, pecorino and mint

Vegetable, shitake mushroom and tofu stir-fry on steamed rice with crisp fried shallots (v)

Battered flat head with crisp spiced potato wedges and lime mayonnaise

Penne with curls of calamari, harissa, lemon & rocket

Salt and pepper squid on crisp daikon & cucumber salad with ginger mayonnaise

Butter chicken on steamed rice with poppadums and yoghurt

Moroccan spiced chicken, apricot and almond tagine on aromatic couscous

Thai yellow curry of chicken on steamed jasmine with Asian herbs

Moroccan spiced lamb mince on penne with feta and mint yoghurt

Daube of beef on Paris mash with peas pois a la Française

Classic Sicilian meatballs on penne with red wine and basil passata sauce

Duck sausage with caramelised onion marmalade, Paris mash and jus

Vietnamese beef balls on steamed jasmine rice with Asian herbs and sweet chilli tamarind sauce

BBQ wagyu beef burger with cheddar, beetroot and mustard aioli

Steak roll with rocket, tomato, mustard and onions

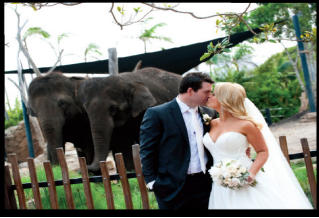
BBQ duck sausage on roll with apple and onion marmalade

Roast pork belly stir fried with Thai curry paste, beans and lime leaves on steamed rice

Taronga Centre

[www.tarongacentre.com.au](http://www.tarongacentre.com.au) //02 9969 2400// [taronga@restaurantassociates.com.au](mailto:taronga@restaurantassociates.com.au)  
The money that you spend at the Taronga Centre helps fund animal care and conservation

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## DESSERT SELECTION

Marbled chocolate cheesecake with raspberry

Mini magnum

Opera cake

Tropical fruit skewers with lemongrass and ginger syrup

Chocolate pistachio mousse dome

Coffee pannacotta with white chocolate mousse

Passion fruit jelly with macerated strawberries

Meredith goat's milk blue with cabernet paste on sour dough

Paris Brest-profiterole with praline cream and almonds

Mini pavlova with fruit and vanilla cream

Mango mousse with tropical fruit and coconut cream jelly in cup

Moroccan rocky road

Lemon meringue tart

Dark Belgium chocolate dipped strawberries

Mini doughnut with warm Kahlua and chocolate dipping sauce

Tiramisu in a chocolate cup

Mandarin champagne jelly with white chocolate mousse in cup

Drambuie panna cotta with crushed honey comb

Raspberry, pistachio, chocolate, or lemon flavoured almond macaron

Chocolate and hazelnut filo cigar drizzled with coffee syrup

Vanilla, pistachio or hazelnut chocolate coated ice cream ball

Profiterole filled with custard cream and milk chocolate sauce

Apple crumble with custard and mini apple

Strawberry cheesecake on cinnamon sable

Coconut sago pudding topped with macaron

Italian canoli with custard

Creamy double brie with fig paste on toasted walnut bread

### Tiered chocolate fountain \$1650.00

Belgian white, dark or milk chocolate

With seasonal fresh fruit, biscotti, marshmallows and nougat for your dipping pleasure

*Serves up to 150 persons*

*\* Minimum numbers apply  
\* Menu subject to seasonal change*