



IN HOUSE DINING

BY *Bn Dun*

CANAPES

CANAPÉS DELUX

ALASKAN CRAB CAKES WITH CITRUS AIOLI

FRESHLY SHUCKED OYSTERS WITH LIME AND CHILLI DIPPING SAUCE

ROASTED KING PRAWNS WITH LEMON, BASIL AND PINENUTS

WOOD FIRED SCAMPI WITH LEMON AND HERB OIL

TUNA CARPACCIO ON HERB CROUTONS

SALMON DUMPLINGS WITH GINGER SOY

BEETROOT CURED ATLANTIC SALMON ON HERB CROSTINI WITH HORSERADISH

TATAKI OF BEEF FILLET WITH BABY HERBS AND PONZU DRESSING

GRILLED CHICKEN CHORIZO SKEWERS WITH WOOD FIRED TOMATO AND BASIL COMPOTE

HERB CRUSTED LAMB CUTLETS WITH DIJON MUSTARD

PEKING DUCK PANCAKES WITH HOISIN DIPPING SAUCE

QUAIL SALTIMBOCCA WITH SALSA VERDE

PARMESAN CRUSTED ASPARAGUS WITH TOMATO AND BASIL RELISH

SELECTION OF CHOCOLATE TRUFFLES

WHITE RUSSIAN CREAMS WITH SUMMER BERRIES

CANAPÉS PREMIUM

CRISP WONTONS WITH SHALLOT SOY

SPRING ROLLS WITH SWEET CHILLI JAM

CHILLI SALT SQUID

BAMBOO STEAM BOATS WITH WONTON DUMPLINGS AND LIME, CHILLI AND SOY DIPPING SAUCE

SPICE CRUSTED CALAMARI

STEAMED PORK BUNS WITH SPICED PLUM SAUCE

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