

MONTES CANAPES

PRICING FOR CANAPES IS SIMPLE \$10 PER SELECTION AND \$10 PER PERSON. FOR EXAMPLE 5 SELECTIONS FOR 50 PEOPLE WOULD BE \$2500.

PUMPKIN AND GOATS CURD **BRUSCHETTA**

CRISPY LOCAL SQUID TENTACLES WITH CHIPOTLE DRESSING

PORCINI MUSHROOM AND PARMESAN **ARANICINI**, SIRACHA MAYO

QLD KING PRAWNS GRIBICHE TART, COCKTAIL SAUCE

WAGYU BEEF SLIDERS, TALEGGIO CHEESE MELT, BABY COS, MAYO, CHINESE BBQ SAUCE

CONFIT DUCK LEG TART, CHERRY AND RED CABBAGE COMPOTE

PERUVIAN GRILLED CHICKEN IN PUFF PASTRY, PICKLED SPANISH ONION, STICKY ACHIOTE SAUCE

100 DAY GRAIN FED BOUNTY PRIME SIRLOIN STEAK, CHIMMI CHURRI, ESCHALLOT CRIOLA

HAND CUT CHIPS, AIOLI

MARKET FISH, PANFRIED IN FRENCH BEER BATTER WITH MANGO GEL AND CHIPOTLE SALSA

SAUTEED PRAWN SALSICCIA, TOMATO, CHILLI, GARLIC, WHITE WHINE, SPRING ONION, IN COS LETTUCE "TACCO" "SAN CHOY BOA" yum !!!

THE PUNTA SPICEY HOT SMOKEY CHIPOTLE CARAMEL CHICKEN WINGS

CONFIT PORK BELLY WITH CRACKLE, CHILLI AND LIME CARAMEL, APPLE REMOULADE BABY COS

COFFIN BAY OYSTERS, NATURAL WITH LEMON, NAM JIM DRESSING, KILLPATRICK

CHEESE PLATTER, BRIE, BLUE, CHEDDAR, MUSCATELS, APPLE, CRACKERS, QUINCE PASTE

FRESH TROPICAL **FRUIT PLATE**

HOUSE MADE **CHOCOLATE TRUFFLES**

SPANISH DONUTS, CARAMEL FUDGE SAUCE

LEMON CURD BRULEE TART