



Please select what appeals to your event and your guests
If there is a particular canapé that does not appear on this list please discuss with us

Salumi & Cheese Bar - grazing table

\$30 per guest (min 20 guests)

Generous selection of Cured Meat and Fine European Cheeses

Iggy's Bakers Breads & Condiments – Fruits & Nuts

Canapés (2 each)

Choose: 3 canapés \$27 - 4 canapés \$36 - 5 canapés \$45 per person

Cold

Sydney Rock Oysters – Mignonette \$5

King Salmon Gravlax – Blinis – Crème Fraiche – Yarra Valley Caviar

Chicken Liver Pate – Quince – Iggy's Baguette

Seared Sesame Crusted Tuna – Wasabi Cream – Shiso

Tuna & Green Apple Tartare – Shiso

Insalatina Caprese Tartlet, Goat's Curd, Heirloom Cherry Tomato & Basil

Kingfish Crudo Crostini – Blood Orange Vinaigrette & Pickled Fennel

Wagyu Beef Tartare – Eschalot, Capers & Egg

Prosciutto & Marinated Compressed Melon

Hot

Pizzeta – Buffalo Mozzarella & San Marzano

Lightly dusted Freemantle Calamari Fritti – Tartare

Harvey Bay Scallop – Apple Balsamic Vinegar – Flying Fish Roe

Riviera's Arancini(v) – Fior Di latte & Truffle Pecorino or Porcini &
Taleggio (v)

Meatballs – Pork & Veal Polpettini – Pomodoro & Basil Sugo

Grilled King Prawn – Calabrese Chilli & Lemon

Eggplant Parmigiana – Pomodoro Fondue – Basil Oil (v)

Wild Green Frittata – Goat's Curd Mousse (v)

Prawn, Mint & Pea Risotto Spoon

Substantial

Lamb Souvlaki – Tzatziki (2ea) \$10

Quattro Formaggi Zucchini Flower (ea) (v) \$8

Grilled Oregano Lamb Cutlet – Chimichurri \$10

Burger – Slider – Angus Wagyu Beef – Gruyère & Radicchio \$10

Barramundi Fish & Chips – Tartare Sauce \$12

Dessert \$8 each

Riviera Tiramisu Spoon

Mini Pavlova – Passion Fruit Curd – Berries

Croquembouche Cake for birthday or celebration \$145-\$180