ANU UNION FUNCTION

Canapes

Serving size: 2-3 pieces per person depending on canape

Standard canapes 19.50 per person, 3 selections

Hand rolled Pumpkin, feta and sage arancini balls

Chicken pate encroute, hazelnut and brandy

Macaroni and cheese croquettes, mozzarella, chili

Beef tartare on garlic croutons, mustard, watercress

Braised pork belly, daikon, sesame, soy and honey

Smoked trout mini tarts, salmon roe, lemon and dill

Premium canapes additional 6.80 per person, per selection

Pacific oysters, nham jim dressing, lime, coriander (2pcs ea)

Harvey bay scallops, preserved lemon butter, fine herbs (2pcs ea)

Wagyu beef slider, milk bun, American cheddar (1pc each)

Tuna wonton tacos, yellowfin, avocado, wasabi, lime (2pcs ea)

Sit-down function offerings

Dietary requirements catered for. Menu selections can be extended to 2 options via alternate drop service style at an additional $8pp

2 or 3 course offerings;
Main course and dessert: $59 pp
Entre and Main course $65 pp
Entre, Main course and Dessert $75pp

Entre

Tataki of yellow fin tuna, sesame, garden peas, wasabi leaf oil

Ravioli of pumpkin, nutmeg and sage, with amaretti and brown butter

Cold poached Tasmanian salmon, pistachio green olive and fennel

Confit Berkshire pork belly, celery, apple and candied walnut

Main Course

Chicken cordon bleu, organic chicken, Jamon serrano, brie, fine herb salad

Braidwood lamb, braised shank croquette, roast rump, cumin and eggplant

Tasmanian salmon, whipped feta, heirloom tomatoes, black olive

Beetroot and pearl barley risotto, rosemary, pinenuts, pecorino

Dessert

Caramel ice-cream, rolled in milk chocolate, malt and hazelnut

Vanilla pannacotta, pistachio ice-cream, strawberries and mint

Frozen coconut, pineapple, spiced rum and candied lime zest

Selection of Australian cheese, local honey and handmade crisp breads (this option is served on larger style platters on each table)