

# menu

## Fantasea Catalina

### Canapés

Peking duck pancakes with spring onion, cucumber and hoi sin sauce **(df)**  
Caramelised onion & blue cheese arancini with sage & confit garlic mayo **(v)**  
Mushroom, garlic & thyme tart **(v)**  
Tofu & vegetable nori roll, soy sauce **(v) (gf) (df)**

### Buffet dinner

Succulent lamb shoulder, salsa verde and fresh herbs **(gf) (df)**  
Shanghai noodles, fresh vegetables, sesame seeds & Singapore sauce **(vegan) (df)**  
Chickpeas, roasted pumpkin, garden greens in a sesame oil dressing **(vegan)**  
Artisan mixed bread rolls

### Antipasto platter

A Mediterranean-inspired feast including feta cheese, roast capsicum, sliced salami, falafel, kalamata olives, spicy chorizo sausage, semi-dried tomatoes, artichokes & breads.

### Gourmet cheese, fruit & crackers **(v)**

A selection of local and imported cheeses, sliced seasonal fruit, and an assortment of crackers, accompanied by dried fruits & walnuts.

### Dessert canapé selection

Tiny tartlets **(v)**  
Handmade truffles **(v) (gf)**

