

# *Weddings by* PEARL

## COCKTAIL RECEPTION SAMPLE MENU

### CANAPES

Mushroom and macadamia tart, native thyme salt

Tomato tarte tatin, caramelised onion

Tuna niçoise olive cracker, dill

Sydney rock oyster, cucumber, avruga caviar, merlot vinagarette

Spiced duck breast, mandarin, mint, toasted coconut, black sesame

Tataki of beef, japanese textures of nori

### SUBSTANTIAL CANAPES

Zucchini flower, burrata, tempura

Pepper crusted tuna, marinated tomato, cucumber salad, avruga, dill

Buttermilk chicken slider lettuce, tomato, avocado, sriracha mayo

Grilled marinated lamb cutlets, chimichurri

### DESSERT CANAPES

Macadamia, chocolate ganache tart, caramel crunch

Banoffee tart with banana, mascarpone, caramel