

MEAT

black angus beef tenderloin tataki Cabana's signature spice, basil green curry
Opal Valley lamb "pops" tandoori curry crust, tomato compote
Cabana's mini burgers 'AAA' beef tenderloin patty, cheddar, bacon mayo, chipotle ketchup
roisserie chicken tostada corn tortilla, spiced buttermilk dressed chicken, avocado relish, fire roasted tomato
pulled pork slider apple wood smoked cheddar & caramelized onion
 crisp naan, **butter chicken**, fruit chutney
chicken satay, togarashi spice, sweet soy
 chicken or beef **lettuce wraps**, crispy soba, teriyaki sauce

SEAFOOD

scallop ceviche lime, grilled pineapple, candied jalapeno, cilantro
fresh oysters with mignonette all oysters sourced from the Outlandish Shellfish Guild
rare grilled tuna "nacho" individual corn tortilla with sweet jalapeno compote and lemon chevre mousse
crab cake pickled vegetables, wasabi cream
scallop cake Pan seared Scallop Cake, Green Curry Sauce, Chili Cashew
salmon tartar Orange Fennel Vinaigrette
 cucumber and fennel cream with **smoked salmon**

VEGETARIAN

gougeres mini puff pastry stuffed with smoked tomato and amber ale cream cheese
pear crostini Grilled Pear & Gorgonzola Crostini
caprese local cherry tomatoes, bocconcini cheese, basil, balsamic reduction
 crisp **olive polenta**, sundried tomato tapenade
cucumber with fennel cream and smoked tomato

Can't decide? Allow us to put together a selection of canapés for you

