

MC Agusta Menu

\$39 per person

Mini croissants filled with crab and capers

Smoked salmon crostini with seeded mustard and creme fraiche dressing

Goats cheese and roasted artichoke tartlets

Spinach and Parmesan tartlet

Dates stuffed with blue cheese mousse

Oysters with julienne cucumber and champagne dressing

Prosciutto and pickled fennel crostini

Duck liver pate crostini

Baby lamb cutlets with sweet mint pesto

Tomato bruschetta tartlets with basil mayonnaise

Fontina cheese and quince tartlet

Squid and roasted pepper tarts

Mini calzone filled with tomato, basil and mozzarella

Please choose 4 of the canapes above. \$3 surcharge apply for every additional choice



Terms and conditions

Minimum 40 people – only available in conjunction with one of our drink packages (min. 2 hours) or minimum spend of \$2000 (not including venue hire) on friday, saturday nights from 6 PM to 10 PM and on public holidays a venue hire of \$500 per area applies