

## NAUTILUS CANAPE SELECTION

### Seafood

**Smoked Cheddar Tartlet** with salmon pearls & dill

**Tatare of Cured Ocean Trout** on cucumber with sour plum mayonnaise

**Blini** with hot smoked trout, crème fraiche and tabiko roe

**Tuna Tartare** and honeydew melon salad

**Sugar Cured Ocean Trout** with cucumber salsa

**Barramundi Brandade Tartlet** with pickled red peppers

**Vanilla Mojito Scallop Ceviche**

**Paprika Spiced Baby Squid** on a hummus tart

### Meat

**Duck Rilette encroute** with cherry relish & lemon-thyme

**Venison Tataki** with blueberry and celeriac remoulade \*

**Foie gras encroute** with peach relish \*

**Quail Egg Ravioli** with black truffle vinaigrette \*

**Lemon Thyme Poached Chicken** with roasted cashew salad

### Vegetarian

**Tomato and Jasmine Soup** with black olive oil

**Cherry Tomatoes** filled with Persian fetta and Greek basil

**Wild Mushroom Salad** with tarragon dressing

**Tomato and Basil Presse**

**Fennel and Pine-nut Rotolo** with rocket

\* Surcharge applies for certain higher cost items



### **Canapé Pricing**

**Nautilus is happy to make a range of Canapé's available to tantalize your guests. Enjoy a selection of Nautilus Canapé's with your pre-dinner cocktails in the Canopy Lounge, Palm Courtyard or Forrest Deck area. Simply pick the items you wish us to offer we will make these available for your function.**

**2 items per person for \$16.00**

**3 items per person for \$22.50**

**4 items per person for \$28.00**

**5 items per person for \$34.00**