



Silo Canapés Menu

For all menus and contact: www.silolounge.com.au
02 4926 2828



Select 8 canapés @ \$28 per head, additional canapés @ \$3.50

Cold

- Confit tomato and basil Bruschetta (V)
- King prawn and preserve lemon Bruschetta
- Prawn and avocado nori rolls (Gluten Free)
- Beetroot cured salmon, potato roesti and Binnorie fetta (GF)
- Hoi sin duck rice paper roll with cucumber and bean shoots (GF)

Hot

- Tempura king prawns with saffron aioli (GF)
- Chicken skewers in sate sauce
- House made veal and caramelized onion sausage rolls
- Salt and pepper squid with sweet eschallot dressing (GF)
- Thai style crab and snapper cakes with chilli jam (GF)
- Chicken and sweet pork spring rolls

Vegetarian

- Hoi sin, carrot, Spanish onion & bean shoot rice paper roll (GF)
- Assorted vegetable and salad nori rolls (GF)
- Roasted vegetable and polenta skewers with basil pesto (GF)
- Arancini- crumbed parmesan & porcini risotto
- Three cheese tart with orange and walnut dressing
- Vegetable spring rolls with spiced plum sauce

Dessert

- Fruit brunoise in raspberry sauce on pistachio nut biscotti
- Chocolate tarts with hazelnut cream and cinnamon crumbs
- Caramelized mini lemon tarts

Canapé Package \$28pp

- Minimum of 20 guests required
- Silo Lounge Bar requires selection of canapé choices one week prior to the function date.

Please note: Canapé packages are intended as an accompaniment to beverages and are not intended as a meal replacement. If it is intended as a meal replacement we highly recommend you choose extra canapés or dishes from the following;

Additional Accompaniments

- Moffat's natural Sydney Rock oysters @\$2.50ea
- Cheese plates @\$3pp
- Bowl of chunky chips @\$2pp
- Mixed thin crust pizzas @\$2pp

*Menus subject to seasonal availability
10% Public Holiday Surcharge*

