Tilba Cooks



Canapés

Hot

Persian rice balls with nuts and sour cherries (vG)

South Coast blue cheese and leek tartlets (v)

Roasted garlic and caramelised red onion tarts with goat cheese (v)

Frittata with leek, potato and thyme (v)

Crispy crouton with roast pumpkin, brie and quince (v)

Spiced dahl cakes with Goan pumpkin pickle (vG; GF)

Corn fritters with tomato and red pepper salsa (v)

Seared scallops with pickled ginger and ponzo sauce (GF)

Moroccan lamb meatballs with harissa on mint leaves

Clonlea sausage rolls with spicy plum chutney

Spicy chorizo empanadas with tomato salsa

Miso marinated chicken with black sesame and peanut dressing (GF)

Cold

Compressed watermelon, fetta and mint (VG; GF)

Smoked salmon on blinis with horseradish cream

Narooma oysters with furikake (GF)

Tuna tartare with avocado, lime and Mystery Bay Kelp (GF)

Prawns with smoky roasted pepper mayonnaise (GF)

Seared beef fillet with lemongrass, tamarind and chilli (GF)

Sweet potato rolled in dukka with pea, sorrel and mustard yoghurt (VG; GF)

Black bean tortilla wraps with avocado and coriander (VG; GF)

Egg and chive sandwiches

Ham and cheese with pear and rhubarb pickle