

**Michel's Restaurant: Canapés / Gourmet shared platters for main / Petit four desserts  
\$90pp**

**Canapés on arrival:**

- Profiteroles filled with chicken, sundried tomato, Spanish onion
- Slow roasted duck crepe with Asian dipping sauce
- Avocado salsa tartlet, herb feta cheese
- Coral trout mousse with smoked salmon

**Mains (Platters to the table):**

- Eye fillet with bacon & mushroom sauce
- Twice cooked lemon chicken
- Barramundi roulade filled with spinach & pine nuts
- Steamed seasonal vegetables
- Baby chat potatoes in rosemary & garlic butter
- Dinner rolls & butter.

**Dessert (Alternate drop to table):**

- Petit four platters (assorted mini desserts)