

Canape Packages.



6 PIECES PER PERSON	\$30
8 PIECES PER PERSON	\$40
10 PIECES PER PERSON	\$50

HOT CANAPE SELECTION

Turmeric cauliflower fritter with curry oil and saffron aioli
Prawn on lemon grass skewers with ginger, coriander lime dressing
Vegetable Dumpling with citrus and wasabi dressing
Assortment of mini quiches
Smoked cod Croquette with Aioli
Lamb Kofta Skewer with Tatizki
Gherk chicken skewer with chim-churi
Beef and red bean Empanda with romesco sauce
Pumpkin arancini with minted pea puree
Spinach and Ricotta filo parcels with basil pesto
Pork and fennel sausage roll with house made tomato relish
Salt and pepper squid with kiffir lime salt and chipotle mayonnaise

COLD CANAPE SELECTION

Update menu items
Mini Tortillas with avocado salsa
Smoked Salmon blinis with sour cream and pickled red onion
Duck pancakes with cucumber, shallots, carrot and hoisin sauce
Beef en'crouete with paprika bearnaise and cress
Sydney rock oyster mignonette sauce
Vietnamese Vegetable and mint rice paper roll
California vegetarian sushi roll with pickled ginger and tamari soy
Prosciutto & rockmelon with herb oil
Dukkha crusted halloumi with green olive tapenade
Beetroot and goat cheese crostini with onion jam
Tomato, bocconcini and basil skewer with honey, thyme balsamic
Poached prawn and mango on crisp lettuce cup
Potato rosti with smashed pea and ricotta

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SUBSTANTIAL CANAPES

Slow cooked pork belly filled steamed bao bun with Asain and corriander slaw

Tuna poke bowl, brown rice, avocado, pickled ginger and toasted seeds

Meatball Parmigana with tomato sugo, parmesan and grilled flatbread

Thai noodle boxes with siracha tofu and crispy shallots

Beer battered flathead with chips and tare tar sauce

DESSERT CANAPES

Assorted french Macarons

Macademia caramel slice

Petite carrot cake with cream cheese

Lemon curd tart with Berry dust

Chocolate brownie with ganache

Mini cupcakes buttercream icing