

Canape Menu.



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

HOT CANAPE SELECTION

\$5.50 EACH

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 quiche

Smoked cod croquette with aioli

Lamb kofta skewer with tzatziki

Jerk chicken skewer with chimichurri

Beef and red bean empanada 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 kaffir lime salt and chipotle mayonnaise

COLD CANAPE SELECTION

\$5.50 EACH

Mini avocado salsa tortillas

Smoked salmon blinis with sour cream and pickled red onion

Duck pancakes with cucumber, shallots, carrot and hoisin sauce

Beef en croute with paprika bearnaise and cress

Sydney rock oyster with mignonette sauce

Vietnamese vegetable and mint rice paper roll

California vegetarian sushi roll with pickled ginger and tamari soy

Prosciutto and 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 and balsamic

Poached prawn and mango on crisp lettuce cup

Potato rosti with smashed pea and ricotta

*Minimum of 10

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SUBSTANTIAL CANAPES

\$9 EACH

Slow cooked pork belly bao bun with an Asian and coriander slaw

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

Meatball parmigiana with tomato sugo, parmesan and grilled flatbread

Thai noodle boxes with siracha tofu and crispy shallots

Beer battered flathead with chips and tartare sauce

Beef or halloumi sliders

DESSERT CANAPES

\$5.50 EACH

Assorted French macarons

macadamia caramel slice

Petite carrot cake with cream cheese

Lemon curd tart with berry dust

Belgium chocolate brownie

Mini cupcakes with buttercream icing