



Canape Menu

Each canape is priced at \$4.50 per piece. For ease of service and best tasting experience for your guests we recommend a balanced selection of cold and hot items.

HOT

Coconut Crumbed Prawns w/ Aioli

Thai Fish Cakes w/ Mirren, Coriander and Chilli Salad

Pork and Cabbage Spring Rolls

Vegetarian Spring Rolls ✓

Lamb Kofta w/ Tzatziki *GF*

Pulled Pork Sliders w/ Slaw

Tandoori Chicken Pieces w/ Minted Yoghurt *GF*

Mushroom and Mozzarella Arancini ✓

Chickpea, Pumpkin and Feta Croquettes ✓

Mushroom Sliders w/ Haloumi & Beetroot Relish ✓

Chicken & Asparagus Tart w/ Caramelised Onion

Duck Baklava Cigars w/ Peppered Cranberry Glaze

Southern Style Fried Chicken Tenders w/ Homemade Spicy BBQ Sauce

Mini Beef Skewers w/ Onion Jam *GF*

Slow Roasted Lamb served on Flatbread w/ Tahini Yoghurt *GFO*

Mini Chicken Satay Skewers *GF*

Mini Lemon and Herb Chicken Skewers *GF*

Sticky Pork Belly Bites *GF*

Chicken Empanadas

Sweet Corn Fritters w/ Avocado Salsa ✓

COLD

Smoked Salmon Blinis

Bruschetta Tomato Bocconcini Pesto ✓

Brie & Mushroom Bruschetta ✓

Crostini w/ Rare Roast Beef and Wasabi Mayonnaise

Cucumber Boats w/ Cream Cheese, Smoked Salmon and Dill *GF*

Peeking Duck Cold Rolls w/ Hoisin Sauce *GF*

Oysters w/ Red Onion, Coriander and Rice Wine Dressing *GF*

Sugar Cured Salmon w/ Herb and Citrus Salsa *GF*

Salmon Asparagus and Ricotta Tarts

Beetroot, Caramelised Onion & Goats Curd Tartlet ✓

On- Site Cooking

Minimum Spend \$1,500 Saturday & Sunday's \$2,000. The price is inclusive of the chef and waiting staff to cook & serve.

Drop off Menus

Can be arranged where minimum spend is not reached.