



CANAPE MENU

Standard	\$39 per person <i>choose 6 hot or cold and 1 fork food</i>
Deluxe	\$48 per person <i>choose 7 plus 1 gourmet and 1 fork food</i>
Premium	\$58 per person <i>choose 7 plus 2 gourmet and 2 fork food</i>

Cold Canapes

- Tomato, basil & feta bruchetta (V, GFA)
- Goats cheese, caramelized onion and blue cheese tart (V)
- Chicken & pistachio mousse, cranberry, mountain wafer (GFA, DF)
- Smoked salmon roulade, pickled cucumber, cream cheese (GF)
- Hot smoked salmon, lavosh wafer, beetroot & dill puree (DF)
- Chicken or vegetable rice paper rolls, chilli lime dip (v, GF, DF)
- Halloumi, pumpkin and pine nut crostini, basil pesto (V, GFA)
- Cherry tomato, mozzarella & smoked chicken skewers, chipotle dressing (GF)
- Rolled prosciutto, goats' cheese & watermelon, dukkah (GF)
- Poached Prawn, cos lettuce, mango & chilli salsa (GF)

Hot Canapes

- Arancini – choose from – tomato & basil, 3 cheese & herb, mushroom & truffle oil (V)
- Beef kofta skewers, mint yoghurt (GF)
- Chicken satay skewers, peanut dipping sauce (GF, DF)
- Indonesian barramundi skewers, chilli jam (GF)
- Prawn dumplings, sesame seeds, soy glaze (GF)
- Homemade mini pies – chicken & tarragon, pulled lamb & sweet potato mash, classic cottage pie/ ratatouille & sweet potato mash (V)
- Crispy pork belly, pea puree, caramelized apple (GF, DFA)
- Lemon pepper squid, hoi sin dipping sauce
- Honey glazed pork belly, crisp shallot, pickle cucumber (GF, DF)
- BLT bites – maple glazed bacon, tomato, cos lettuce, Turkish bread, aioli
- Tacos – choose from – Battered flathead and franks sauce/Pulled lamb, pickle cucumber, mint yoghurt/Moroccan spiced chicken thigh, corn salsa
- Meatballs – choose from – Moroccan lamb & mint/Beef, bacon & mushroom/Thai chicken & coconut (GF)
- Panko crumbed fishcakes, apple & fennel slaw
- Grilled Asian salmon, wakame, ginger gel (GF, DF)



Gourmet Canapes

Seared scallops in the shell, pumpkin puree, pancetta crumb (GFA)

Grilled scallop, truffle cauliflower, chargrilled corn (GF)

Seared yellowfin tuna, wakame, mango salsa (GF, DF)

Fillet beef mignons, béarnaise sauce (GF)

Seared sesame beef fillet, crostini, spinach, black garlic aioli (GFA)

Crab & prawn croquettes, green mango & chilli jam

Dukkah crusted lamb rib, tahini yoghurt (GF)

Herb crusted lamb loin, pickle Spanish onion, sweet potato rosti (GF, DF)

Fork Food

Sliders – choose from – Pork belly & Asian slaw/Crab & corn, cos lettuce, aioli/Moroccan chicken, hummus, Spanish onion/Beef burger, chutney, swiss cheese/Lentil burger & carrot slaw (V, GFA)

Butter chicken, pilaf rice, flatbread (GF)

Lamb tagine, apricot cous cous, mint yoghurt (GFA)

Braised Brisket, garlic mash, cauliflower Puree, Jus (GF)

Grilled barramundi, zucchini, potato, beetroot, salsa verde (GF, DF)

Braised spiced lentils, saffron mash, mint crème fraiche (V, GF)

Mediterranean ratatouille, crisp polenta, goats cheese (V, GF)

Thai beef salad, crispy noodles, julienne vegetables, chilli lime dressing (GFA, DF)

Pork belly bites, Asian slaw, crispy shallot, soy & ginger dressing (GF, DF)

V – Vegetarian GF – Gluten Free DF – Dairy Free GFA – Gluten Free Available DFA – Dairy Free Available

Package includes GST, chef & food waiter, premium paper napkins, all serving & cooking equipment, service and clean up of kitchen area