

Canapé Menu

Cold Items

Selection of dips on house made focaccia toast

Goats cheese tartlets with basil and braised olive

Selection of fresh sushi

Ricotta, pesto and rocket wrapped with prosciutto

Oysters natural with dipping sauces or Tempura with chilli jam

Roast pear with prosciutto, balsamic, mint

Mini puff pastry tartlets with olive tapenade, slow roast tomato, rocket

Fig and fennel toast with saint agur blue cheese

Assorted finger sandwiches

- smoked ham, mustard guyer, cheddar, white bread
- smoked salmon, rocket, horse radish butter
- chicken and chive mayonnaise

Parmesan, cheddar and chilli cheese straws

Hot Items

Crispy home made pizza with a variety of toppings i.e. roast tomato, chorizo, rocket

Baked sweet potato falafel with yoghurt and coriander

A shot glass of brocolli soup with toasted walnuts and cheddar

Roasted field mushrooms with blue cheese

Spicy cauliflower samosa with tomato kasundi

Mini toad in the hole with caramelised apple and onion

Beef satay skewers with peanut sauce

White fish cakes with tartare sauce, coriander

Smoked chicken tartlets with crème fraiche and chives

Chicken skewers with dipping sauces

Veal and pork meatballs with roast tomato sauce

Salt and pepper squid, romesco sauce

Japanese crumbed prawns with wasabi herb mayo

Seared prawns with tartare dipping sauce

Red = Gluten Free

6 canapés per person – recommended for 45 minutes Selection of 4 varieties from the list above	\$18
8 canapés per person – recommended for 1 hour Selection of 6 varieties from the list above	\$24
10 canapés per person – recommended for up to 2 hours Selection of 8 varieties from the list above	\$30
15 canapes per person – recommended for up to 3 hours Selection of 10 varieties from the list above	\$45

Added extras

Small bowls of food that can be served during the night as something a little more substantial to eat.

These dishes are costed at \$7.00 each minimum order 20 bowls of same item

- Tempura battered snapper and french fries
- Chermoula chicken pieces, with herb couscous pomegranate and yoghurt
- Risotto 1. Wild mushroom risotto with parmesan and thyme
2. Pea, saffron and goats curd
- Bang Bang chicken salad, shredded chicken, soba noodles, peanut and chilli dressing
- Grilled chorizo and spicy tomato sugo on herb mash
- Beef teriyaki sticks with a warm Asian style noodle salad (chilli, soy, garlic)
- Rice paper rolls, prawn and vermicelli noodles, Thai dipping sauce (three per bowl)
- Mini grain mustard and roast beef rolls, with coleslaw and horseradish
- Jerk marinated chicken wings with Creole spices, lime and paprika, blue cheese dressing
- Sough dough melt with ratatouille and french brie

Dessert canapés

\$5 each

- Strawberry fool with meringues
- Sparkling strawberry shooters
- Berry and champagne jelly's with elderflower cordial
- Chocolate and espresso brownie
- Mini lemon tarts