

# Canapé Menu

## Cold Items

Selection of dips on house made focaccia toast  
Goats cheese tartlets with basil and braised olive  
Figs with gorgonzola and basil (only available when in season)  
Selection of fresh sushi  
Ricotta, pesto and rocket wrapped with prosciutto  
Salmon gravalax, crème fraiche, toasted bread  
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 olive oil pizza with rosemary and chilli flakes  
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

6 canapés per person – recommended for 45 minutes Selection of 4 varieties from the list above	\$16.80
8 canapés per person – recommended for 1 hour Selection of 6 varieties from the list above	\$22.40
10 canapés per person – recommended for up to 2 hours Selection of 8 varieties from the list above	\$28.00