

## CANAPE MENU

6 items per person \$25<sup>+GST</sup> 8 items per person \$35<sup>+GST</sup>

10 items per person \$40<sup>+GST</sup> 12 items per person \$45<sup>+GST</sup>



### LAND

- Peking duck cones with coriander
- Chicken and almond tarts\*
- Spicy meatballs with tomato relish **GF**
- Tiny sausage rolls with home-made tomato sauce
- Bacon, herb and onion cocktail quiches
- Curried chicken and chutney puffs
- Miniature éclairs with pheasant pâté and pistachio nuts
- Curried lamb swirls with peanut sauce
- Crumbed sesame chicken pieces with lemon mayonnaise
- Crumbed chicken pieces with Thai herb rub **GF**
- Rare roast beef fillet, rolled in fresh rocket, with rocket and parmesan pesto **GF**
- Prosciutto wrapped peacherine, bocconcini and pepper **GF**
- Prosciutto wrapped asparagus with Hollandaise **GF**
- Bacon, avocado, artichoke, chilli and pesto fingers
- Chicken and avocado checkerboard sandwiches\*
- Chicken and spring onion finger sandwiches\*
- Chicken and rocket finger sandwiches\*
- Chicken, corn and roasted pepper fingers
- Ham, sprout and mustard fingers
- Miniature pizzas – (vegetarian, ham and pineapple or meat)
- Miniature croissants with leek and ham
- Tiny beef mignons with mustard Hollandaise **GF**
- Vietnamese cold rolls, shredded vegetables, mango, duck **GFR**
- Miniature chicken satays with coriander, chilli, peanut sauce **GFR**
- Beef vindaloo on miniature naan bread
- Duck pies with mango salsa
- Mini wagyu rump satays with chimichurri sauce **GF**
- Peri peri marinated chicken lollipops - mango and coriander chutney **GF**
- Slider – Beef with cheese and pickles
- Slider – Pulled pork and slaw
- Pulled brisket and tomato chutney cottage pie **GFR**
- Paella arancini - saffron aioli **GF**

### FORK AND TALK

- Peking duck cones with coriander
- Vietnamese style crab salad with coriander and lime **GF**
- Thai beef noodle salad **GF**
- Mini raw tuna Poke boats **GF**
- Fish and chips with lemon, salt and mayo
- Pork belly on a bed of Asian salad **GF**
- Southern fried mini chicken sliders
- Mini lobster rolls
- Butter chicken, basmati rice, rice papadum, mint chutney **GF**
- Slow cooked brisket, Mac and Cheese, Herbed Pangrattato

*GF = Gluten Free*

*GFR = Gluten Free ON REQUEST*

*VEG = Vegetarian*

*VEGAN = Vegan*

*\*Cold Canapes*

### SEA

- Smoked salmon tarts\*
- Smoked Salmon and horseradish cream tartlets\*
- Kingfish Carpaccio **GF**
- Atlantic salmon on a black ash tart
- Feta prawn puffs
- Prawns wrapped in potato noodles, with hot, sour and salty sauce **GF**
- Tempura Garfish Taco with avocado salsa
- Miniature parcels of fish and chips with salt and vinegar
- Thai marinated prawns, ginger and spring onion pikelets **GFR**
- Vietnamese cold rolls with shredded vegetables, mango and prawn **GFR**
- King prawns, snow peas with curried mango dip **GFR**
- Squid ink battered prawns - herbed mayo **GFR**
- Seared Scallops, black caviar, chives **GF**

### VEGETARIAN

- Filo pastry triangles **VEG**
- Tomato and pesto cocktail quiches **VEG**
- Fresh vegetables with avocado dip **GF, VEG\***
- Baked goat-cheese tartlets with roasted pepper strips **VEG**
- Risotto balls with red pesto dip **VEG**
- Frittata squares with pesto and tomato **GF, VEG\***
- Avocado tartlets **VEG**
- Slider – Mushroom, crispy onions and rocket **VEG**
- Slider - Falafel burgers, crunchy pickles on a brioche bun **VEG**
- Cauliflower, green beans, corn and cheese tartlets **VEG**

### VEGAN

- Chickpea sausage rolls with tomato relish **VEGAN**
- Chickpea and chermoula cakes, chimichurri sauce **GF, VEGAN**
- Crumbed tofu and chips **GF, VEGAN**
- Carrot lox tarts with creamed tofu **GF, VEGAN**
- Sweet potato and onion jam tarts **GF, VEGAN**
- Vietnamese cold rolls with shredded vegetables and mango **GF, VEGAN\***
- Risotto balls (arancini) with red pesto dip **VEGAN**
- Tofu satays with coriander, chilli, peanut sauce **GF, VEGAN**
- Vegetable spring rolls with sweet chilli sauce **VEGAN**

### SOMETHING SWEET

- Caramel tarts\*
- Chocolate brownie squares\*
- Lemon curd tartlets\*
- Melting moments\*
- Strawberry tarts\*

### STAFFING

- Monday to Friday \$55<sup>+GST</sup> per hour plus travel
- Saturday and Sunday \$65<sup>+GST</sup> per hour plus travel
- 3 hours minimum per staff member plus travel