

# SA GREAT CANAPE MENU

POA – Get in touch with us to personalise your menu



## LAND

- Barossa Farm corn-fed chicken (poached) Vietnamese style salads served individually in bamboo boats **GF**
- Spear Creek Dorper Lamb Saltbush Frenched cutlets with minted yoghurt **GF**
- Succulent Berkshire Free Range pork belly cooked for 15hrs in Adelaide Hills Pear Cider with crispy crackling served in a Chinese spoon **GF**
- Mini 100% Coorong Angus Beef Burgers (Richard Gunner) with cheese and pickles served with French fries in a bamboo boat
- Mini-Barossa Farm chicken satays with Asian dipping sauce **GF**
- Barossa Farm corn-fed chicken Thai style balls
- Sliced Rare Roasted Coorong Angus Fillet of Beef on a crouton with hollandaise (Richard Gunner - South East SA) (50gm per head)
- Spicy homemade Coorong Angus beef meatballs with tomato relish **GF**
- Maggie Beer pheasant farm pate in choux pastries with pistachio
- Barossa Valley corn-fed chicken Vietnamese style hand-rolled spring rolls **GF**
- Rare Hahndorf Venison fillet served on a crouton with caramelised Spanish onion

## SEA

- SA King George Whiting Tempura with lemon and sea salt served in a white noodle box with Fries
- Crumbed barramundi brioche with tartare sauce and iceberg lettuce served in a bamboo boat
- BBQ SA gulf prawn skewers with mango and avocado mayonnaise **GF**
- SA gulf prawns with lime and black sesame served in a bamboo boat **GF**
- Pickled West Coast Yabbie tartlets
- South Australian crayfish sandwiches with lemon pepper seasoning

## VEGETARIAN

- Murphy's Crossings Clare Valley free-range egg vegetable frittata **GF, VEG**
- Willabrand Fig and Woodside cheese wrights goat cheese tarts **VEG**

## 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

*GF = Gluten Free*

*VEG = Vegetarian*