

Canapés Menu

Savoury Canapés

\$3.50 per item, per person

Kikorangi on toasted walnut bread with fresh apple julienne **V**
Capsicum compote on crostini with coriander pesto and shaved parmesan **V**
Chilli, tomato and goat feta salsa with pesto crème fraîche **V**
Aranciana- crumbed and fried tomato, mozzarella and basil risotto ball **V**
Braised pork belly with apple sauce and candied apple

\$5.50 per item, per person

Smoked salmon on guacamole and crème fraîche
Beef tartare on crispy potato **G D**
Salmon sashimi **G D**
Fresh oysters with wakame and soy syrup

\$8.00 per item, per person

Mini beef fillet with béarnaise sauce and parma ham
Whitebait fritter on ciabatta with fresh lime (Seasonal)
Seared scallops on a gaspacho shot **G**
Cajun prawn skewers with lemon aioli **G**

G= Gluten free D=Dairy free V= Vegan option can be provided

Platters

Fruit Platter @ **\$30.00 each**
Continental Meat Platter @ **\$30.00 each**
Selection of Breads and Dips Platter @ **\$30.00 each**
Cheese Board @ **\$30.00 each**

(We recommend one platter per 6-8 people)

Dessert Canapés

\$3.50 per item, per person

Mini éclair

Macaroons

Lemon tarte meringue

Fruit kebab with chocolate sauce **G**

Mini chocolate pot with orange crème fraîche **G**

\$5.00 per item, per person

Mini tartlets (Fruit and Chocolate)

Mini pavlova with kiwi, banana and passionfruit Jus **G**

Crème bruleé with orange marmalade **G**



All prices include GST

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