

# CANAPÉS AND WALK & FORK MENU

Minimum 10 people

## CANAPÉS

\$6 per item

*Please make your selections from the below options*

### COLD SELECTIONS

Cold Smoked Salmon Blini, crème fraîche, caviar  
Smoked chicken and chive vol-au-vent  
Venison tartare, soy yolk, pickled onion  
Prosciutto Wrapped Melon (GFI/DFI)  
Mini Caprese Salad (V)

### HOT SELECTIONS

12-Hour Cooked Pork Belly, roasted apple sauce (GFI)  
Herb Marinated Chicken Kebab (GFI/ DFI)  
Pork and smoked cheese sausage rolls  
Prawn toast bao bun, chilli crisp  
Seared Lamb on Potato Rosti, mint aioli  
Dahl croquette, coconut raita (VE)  
Mushroom and brie arancini, French onion mayo  
Three Cheese Tartlet (V)  
Roast Beef, Yorkshire pudding, horseradish crème fraîche

## WALK & FORK

\$10 per item

*Please make your selections from the below options*

Lamb kofta, mint coconut yoghurt (GFI, DFI)  
Soy marinated beef, soba noodles and wakame salad (DFI)  
Fried Chicken and Chips, sriracha mayonnaise  
Mini Fish and Chips, tartare sauce  
Pulled Lamb Slider, apple and mint  
Pulled Pork Slider, Bourbon BBQ sauce  
Spiced Jackfruit slider with mushroom catsup (VE)

## GRAZING ANTIPASTO BOARD

\$17.50 per person

A selection of cured meats, New Zealand cheeses, hot smoked salmon, pickles, dips, crackers and breads

## PETIT FOURS

\$9 per person

*Choose two types from the below options*

Salted Caramel Fudge (GFI)  
Dark Chocolate Brownie (GFI)  
Lemon Meringue Tartlet  
Assorted Macaron (GFI)

DFI – MADE WITH DAIRY FREE INGREDIENTS  
GFI – MADE WITH GLUTEN FREE INGREDIENTS

V – VEGETARIAN  
VE – VEGAN

*\*Menu Selections must be confirmed at least fourteen days prior to the event along with expected number of attendees.  
Confirmation of final numbers at least three working days prior to the event date\**