



CANAPE MENU - HOT

\$6.50 per canape, per person. Minimum order: 20 of any canape.

Vegetarian – *v* | Vegan – *vg* | Dairy free – *df* | Gluten free – *gf*

- Mini lamb slider with hummus and grilled capsicum *df*
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- Mini kale and chickpea slider with relish in a gluten free bun *gf, vg*
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- Lamb kofta skewers with tzaziki *gf, df*
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- Satay chicken skewers with thick 'n spicy peanut sauce *gf df*
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- Thai fishcakes with sweet chilli sauce *gf, df*
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- Duck bao buns with Asian slaw and hoisin *df*
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- Wild mushrooms duxelles, honey & goats cheese tart *v*
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- Prawn & Spanish chorizo tart *df*
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- Wild mushrooms duxelles, honey & goats cheese tart *v*
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- Bacon bites, onion, pecorino cheese and mixed herbs tart
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- Mexican beef empanadas with tomato relish *df*
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- Sweet potato, Manchego and corn empanadas with tomato relish *v*
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- Truffled mushroom arancini with herb mayo *v*
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- Pumpkin and ricotta arancini with herb mayo *v*
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- Chickpea fritters *v, gf*
-
- Zucchini and corn fritters with tzatziki *v*
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- Chicken Tikka samosas
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- Vegetarian samosas *v*
-
- Kale and onion pakoras *v, vg, gf*
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- Cauliflower pakoras *v, vg, df (gf on request)*



COLD

Vegetarian rice paper rolls with tofu, vermicelli, cucumber, pickled carrot, coriander, mint, fried shallots, sesame seeds with hoisin sauce *df, v, vg, low gluten*

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Poached chicken and avocado rice paper rolls with fried shallots, cucumber, fresh herbs, ginger and tamari with hoisin sauce *df, low gluten*

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Roast duck rice paper rolls with rice noodles, lettuce, cucumber, fresh herbs, fried shallots and sesame seeds with hoisin sauce *low gluten*

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Peppered beef and caramelised onion on whipped goats cheese on crostini

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Beetroot, feta and walnut tart *v*

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Fresh tomatoes, basil, prosciutto and mozzarella tart (*v on request*)

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Horseradish cream cheese, salmon and pickled cucumber tart

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Caramelised onion and goats cheese tart *v*

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Smoked salmon, cream cheese and cucumber on crostini *gf on request*

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Mini tomato and basil bruschetta with balsamic glaze *v, vg, df*

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Rockmelon and prosciutto bites *gf, df*

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Mini wrap with falafel, grilled vegetables, halloumi and sesame dressing *v*

DESSERTS (omg, yum!)

Salted caramel & chocolate tartlets

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Profiteroles

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Lemon meringue tartlets

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Vanilla crème brulee tartlets

Substantial canapes next page



SUBSTANTIAL CANAPES

\$18.50 per selection, per person

Minimum order: 20 of any menu item

Note: Substantial canapes requires a chef

Slow cooked BBQ brisket burger with sliced Spanish onion and cos lettuce
df (gf on request)

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House made focaccia with Spanish chorizo, fresh tomatoes, Swiss cheese,
herbed mayo and rocket *df (gf on request)*

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House made focaccia with fior di latte cheese, chargrilled capsicum, fresh
tomatoes, basil pesto and rocket *v (gf on request)*

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Kransky sausage roll with seeded mustard, sauerkraut, caramelised onions
and crushed potato crisps *df*

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Crumbed fish fillets with chips and tartare sauce *df*

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Honey mustard chicken skewers with roasted rosemary and thyme
potatoes *gf*

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Mediterranean grilled vegetable skewers with roasted rosemary and thyme
potatoes *v, vg, df, gf*

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Beef rissoles with Napoli sauce over mashed potatoes *gf*

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Eggplant parmigiana with Napoli sauce over mashed potatoes *v, vg, df (gf
on request)*