



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

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Mini kale and chickpea slider with relish in a gluten free bun *v, vg, gf*

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Duck bao buns with Asian slaw and hoisin *df*

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Vegetarian bao buns with mushrooms, carrots, spring onions & sweet soy sauce *v, vg, df*

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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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Zucchini and halloumi fritters with tzatziki *v*

•

Kale and onion pakoras with avocado dip *v, vg, gf, df*

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Sweet potato and corn fritters with tomato relish *v*

•

Vegetarian samosas with sweet chilli sauce *v, vg*

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Chicken tikka samosas with sweet chilli sauce

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Wild mushrooms, goats cheese and honey tart *v (gf on request + \$1)*

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Prawn, chorizo and wasabi mayo tart *(gf on request +\$1)*

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Bacon, sauteed onion, pecorino cheese and mixed herb tart *(gf on request + \$1)*

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Mexican beef empanadas with tomato relish

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Sweet potato, manchego and corn empanadas with tomato relish *v*

More items next page



HOT

Truffled mushroom arancini with herbed mayo *v (gf on request + \$1)*

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Pumpkin and ricotta arancini with herbed mayo *v (gf on request + \$1)*

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 *df, low gluten*

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Peppered beef and caramelised onion on whipped goats cheese on crostini *(gf on request + \$1)*

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Smoked chicken waldorf tart *v*

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Beetroot, feta and walnut tart *v (gf on request + \$1)*

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Prosciutto, fresh tomatoes, basil and mozzarella tart *v (gf on request + \$1)*

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Horseradish cream cheese, smoked salmon and pickled cucumber tart *v (gf on request + \$1)*

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Caramelised onion and goats cheese tart *v*

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Smoked salmon, cream cheese and compressed cucumber crostini *(gf on request + \$1)*

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Mini tomato and basil bruschetta with balsamic glaze *v, df (gf on request)*

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Rockmelon and prosciutto bites *gf, df*

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Horseradish, pastrami, cornichons and dill blini

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Grilled zucchini, eggplant dip and dukkah blini *v*

Dessert canapes next page



DESSERTS

- Salted caramel & chocolate tartlets
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- Profiteroles (dark or white chocolate)
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- Banoffee tartlets
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- Crème brulee tartlets
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- Chocolate Eclairs (dark or white chocolate)
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- Cannoli (chocolate, hazelnut or vanilla)
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- Rhubarb and apple tartlets
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- Passionfruit curd tartlets

SUBSTANTIAL CANAPES

Minimum order: 20 of any menu item

Note: Substantial canapes requires a chef

- Baguette sandwich with Spanish chorizo, fresh tomatoes, Swiss cheese, herbed mayo and rocket *\$18.50 each*
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- Baguette sandwich with fior di latte cheese, chargrilled capsicum, fresh tomatoes, basil pesto and rocket *\$18.50 each (v) (df on request)*
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- Kransky hot dogs with seeded mustard, sauerkraut, caramelised onion and crushed potato crisps *\$18.50 each (df)*
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- Beef cheeseburger with herb mayo and BBQ sauce, served with chips *\$20 each*
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- Crumbed fish fillets with chips and tartare *\$20 each (df)*

More substantial canapes on next page



SUBSTANTIAL CANAPES

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Honey mustard chicken skewers with roasted rosemary and thyme potatoes \$18.50 each (gf)

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Mediterranean grilled vegetable skewers with roasted rosemary and thyme potatoes \$18.50 each (v, vg, df, gf)

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Beef pies with tomato sauce and garden salad \$17 each (gf)

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Chicken and mushroom pies with tomato sauce and garden salad \$17 each