



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*

•

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

•

Duck bao buns with Asian slaw and hoisin *df*

•

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

•

Lamb kofta skewers with tzaziki *gf, df*

•

Satay chicken skewers with thick 'n spicy peanut sauce *gf df*

•

Zucchini and halloumi fritters with tzatziki *v*

•

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

•

Sweet potato and corn fritters with tomato relish *v*

•

Cauliflower pakoras with beetroot hummus *v, vg, gf*

•

Vegetarian samosas with sweet chilli sauce *vg*

•

Chicken tikka samosas with sweet chilli sauce

•

Wild mushrooms duxelles, honey & goats cheese tart *v (gf on request)*

•

Prawn, chorizo and wasabi mayo tart *(gf on request)*

•

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

•

Mexican beef empanadas with tomato relish *df*

•

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

Cold items on the next page



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*

•

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

•

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

•

Peppered beef and caramelised onion on whipped goats cheese on crostini *(gf on request)*

•

Beetroot, feta and walnut tart *v (gf on request)*

•

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

•

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

•

Caramelised onion and goats cheese tart *v*

•

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

•

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

•

Rockmelon and prosciutto bites *gf, df*

•

Horseradish, pastrami, cornichons and dill blini

•

Grilled zucchini, eggplant dip and dukkah blini

Dessert canapes next page



DESSERTS

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

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)
-
- House made focaccia with Spanish chorizo, fresh tomatoes, Swiss cheese,
herbed mayo and rocket *df (gf on request)*
-
- House made focaccia with fior di latte cheese, chargrilled capsicum, fresh
tomatoes, basil pesto and rocket *v (gf on request)*
- Kransky sausage roll with seeded mustard, sauerkraut, caramelised onions
and crushed potato crisps *df*
-
- Crumbed fish fillets with chips and tartare sauce *df*

More substantial canapes on next page



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

•

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

•

Beef rissoles with Napoli sauce over mashed potatoes *gf*

•

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