



VEGAN CANAPE MENU

Canapés are beautifully presented finger food well suited for formal cocktail situations.

- Indian vegetable kormas samosas with tamarind sauce
- Middle Eastern lentil filo parcels with smokey tomato jam
- Mediterranean vegetable & wild rocket pesto tartlets
- Nori wrapped sesame tofu pieces with wasabi mayonnaise
- Pumpkin spinach and pine nut roulades
- Crunchy chickpea and sesame falafels with tahini and lemon dressing (G.F.)
- Tartlet of garlic mushroom with herb salsa verde
- Mini grilled vegetable burritos with chipotle aioli
- Crispy risotto cakes with sundried tomatoes & basil tapenade (G.F.)
- Handmade vegetable & shitake spring rolls with hot & sour dip
- Flaky salt & pepper tofu pieces with chilli jam
- Mini pinto bean tacos with Guacamole and coriander salsa
- Char-grilled Malay tofu satays with peanut sambal (G.F.)
- Thai lime leaf shredded vegetable wonton cups
- Sticky glazed tempeh vegetable skewers (G.F.)
- Mini cups of sweet potato fries with garlic aioli (G.F.)
- Potato pancakes with smoked eggplant and tahini (G.F.)
- California-style sushi rolls with avocado & pickled ginger (G.F.)
- Balsamic roasted mushroom crostini with semi-dry tomato confit
- Sweet potato fritters with avocado & corn salsa (G.F.)
- Grilled polenta route with pesto hummus & onion jam (G.F.)
- Vietnamese rice paper rolls with a hot & sour dressing (G.F.)

2 selections - \$20.00 per person *

4 selections - \$30.00 per person *

8 selections - \$55.00 per person *

VEGAN FORK FOOD

- Baby veggie burgers with coriander slaw, garlic aioli and sweet potato fries
 - Vegetable tikka Masala, coconut rice, cucumber and mint raita
 - Singapore noodle stir fry with shredded vegetables, ginger & coriander
 - Nasi goreng with vegetable fried rice, marinated grilled tofu, peanut sambal and crispy onion
 - slow-cooked chickpea koftas with Moroccan spices, couscous & tomato harissa
 - Thai red vegetable curry with jasmine rice, cucumber & coriander, chutney
 - Tomato & basil risotto with balsamic grilled portobello mushrooms
 - Rosemary braised vegetable ragout with garlic potato mash
 - Slow cooked Eggplant involtini stuffed with pumpkin couscous, chunky tomato sauce
- \$20 per selection**

VEGAN FORK FOOD BUFFET

Served as a help-yourself buffet that can be eaten standing. Choose from fork food items above

1 x fork food choice, mixed garden salad & crusty bread selection - \$25 per person

2 x fork food choices, mixed garden salad & crusty bread selection - \$40 per person

2 x fork food choices, selection of 2 salads from our salad menu & crusty bread selection - \$45.00 per Person

Plated Menu

Share style entrée

A trio of dips, crispy roti chips, sourdough croutons, vegetable sticks, olives, dolmades, marinated chargrilled eggplant, zucchini, capsicums, semi-dry tomatoes, crunchy polenta chips

Mains

ratatouille filo parcels with slow cooked Chickpea ragout, wilted spinach, and herb drizzle

Layered eggplant gratin with lentils, roasted vegetables and tomato basil coulis

Dhal stuffed baked mushrooms with garlic and herb crust, layered pumpkin and sweet potato bake

Szechuan vegetables with sesame glazed tofu, Bok choy and soba noodles

Pumpkin risotto (no parmesan) with asparagus, warm Mediterranean vegetables, salsa Verde

2 courses - \$80.00 per person