



Minimum order 10 pcs per item

V = Vegetarian / SC = Substantial Canape / CR = Chef Required on site

Choice of 5 \$24.50 + gst

Choice of 7 \$32.90 + gst

Choice of 9 \$39.50 + gst

COLD CANAPÉS

VEGETARIAN

Tartlets w/ Eggplant Caponata Salsa and Shaved Parmesan

Watermelon and Feta bites (V) (GF)

Caramelised Onion and Goats Cheese Tartlet

Roast Cherry Tomato, Basil and Bocconcini tartlets

Mushroom and Olive Tapenade Bruschetta

Gorgonzola Cream Lavosh with Brandy Pear Segments, Crushed

Walnuts and Raw Honey (V)

Sourdough Crostini w/ Beetroot hummus and Dukkha

Pea and Goats Cheese bruschetta w/ micro herbs

Crunchy Vegetable Vietnamese Rice Paper rolls w/ Siracha & Soy Sauce Tofu served with Peanut Sauce (Vegan)

Spicy Chickpea and Spinach Fritters, lemon Aioli and Crushed Peas

Vodka Gazpacho

SEAFOOD

King Prawn Vietnamese Roll with Fennel and Mint served with satay dipping sauce

Smoked Salmon Bellini, Avocado Mousse and Fresh Dill

Confit Ocean Trout bruschetta w/ fennel and preserved Lemon

Tuna Sashimi, Ginger soy, chipotle Mayo, Avocado and Sesame, Served on a Corn Tostada (CR)

Hiramasa Kingfish Sashimi with Yuzu Jelly (CR)

Citrus Cured Seabass belini w/ Osteria Caviar and Crème Fresh (CR)

Salmon Sashimi, Avocado Salsa, Fish Roe on a Tostada (CR)

MEAT

Char Sui Pork Vietnamese Rice Paper Rolls

Crispy Skin Duck Vietnamese Rice Paper Rolls

Asian Infused Spiced Poached Chicken Vietnamese Rolls with Peanut- Hoi Sin dipping sauce

Chicken and Water Chestnut San Choy Bau

Peking Duck Pancakes w/ Shallot, Cucumber and Hoi Sin Sauce

Tea Smoked Duck Miang with Roasted Coconut and Finger Lime (CR)

Japanese Chilli Spiced Wagyu Beef Tataki, Horseradish and Shisho Cress (CR)

V = Vegetarian / SC = Substantial Canape / CR = Chef Required on site

HOT CANAPÉS

VEGETARIAN

Wild Mushroom and Goats Cheese Arancini
Torch'd Halloumi, Greek micro Basil and Honey (CR)
Pumpkin and Goats Cheese Pizzette

SEAFOOD

Prawn and Chorizo Pizzette
Barramundi Spring Rolls with Lime Nam Jim dipping sauce
Lemon Prawn Skewers (GF)
Seared Tasmanian Scallops w/ Corn Puree and Mango Salsa (CR)
Seared Tasmanian Scallops w/ Black Bean Sauce (CR)
Tempura Oysters Kilpatrick (CR)

MEAT

Lamb Croquettes with tea soaked Raisins and Baba Ghanoush
Satay chicken Skewers with Crushed Peanuts
Portuguese Chicken and Cheese Arancini Balls
Tandoori Chicken Skewers with Minted Yoghurt
Zucchini fritters with Mashed Avocado, Corn and Chorizo
Spiced Lamb Kofta with Minted Yoghurt and Pita Bread
Cheeseburger, Onion Jam with Tomato Chutney on a Milk Bun
Lamb and Carrot Sausage Rolls
Roasted Eggplant and Prosciutto pizzette (CR)
Slow Braised Beef Cheek Pie w/ smashed Feta and Red Wine Jus
Pork and Fennel Sausage Rolls w/ homemade relish
Slow Braised Beef Cheek Pie w/ Spicy Tomato Relish
Caramelised Char Sui Pork Belly Bites
Chicken and Sage Rolls

DESERT CANAPES

Belgian Chocolate Mousse w/ Honeycomb
Lemon Meringue Tart w/ passionfruit
Rhubarb and Ginger crumble (sweet pastry filled w/ ginger
compote topped w/almond biscotti crumble) (CR)
Chocolate Tart w/ strawberry salad
Mini Pavlova with Strawberry, Kiwi and Passionfruit
Dark Chocolate Truffle with White Chocolate Praline Crust
Mini Assorted Cupcake Tower

CLASSIC CANAPES

Choice of 3	\$8.90 + gst
Choice of 5	\$13.90 + gst
Choice of 7	\$18.90 + gst

Thai vegetable spring roll with Nam Jim Lime dipping sauce (Vegetarian)
Sweet Potato and Cashew Nut Empanada (Vegan)
Spinach Quiche (Vegetarian)
Spinach and Ricotta Rolls (Vegetarian)
Quiche Lorraine
Petite Chicken, Leek and Mushroom pie
Peppered Grass Fed Tasmanian Beef Pie
Minted Flinders Island Lamb Pies
Traditional Sausage Rolls with condiment
Smoked Ham and Pineapple Pizzette
Vegetable Samosa with Mango Chutney (Vegetarian)
Southern Chicken Drummettes with Spicy Mayo
Cherry Tomato, Bocconcini and Basil Skewer (Vegetarian)
Fried Chicken Dim Sim with Chinese Black Vinegar and Ginger Dipping Sauce

SUBSTANTIAL CANAPES

\$7.50 + gst each (minimum order 20 pcs per item)

COLD ITEMS

VEGETARIAN SEAFOOD

Honey glazed Salmon and Angel Hair pasta with Zucchini

MEAT

Lemongrass Beef Sirloin salad, with vermicelli noodles, capsicum, bean sprouts, wombok, cucumber, coriander, mint and ginger

HOT ITEMS

VEGETARIAN

Halloumi Slider with Tomato and Eggplant on a Milk Bun

Fried Cauliflower with Mint, Parsley, Hummus and Pomegranate seeds (V)

Tempura Sweet Potato slider with Rocket and Japanese Mayo (SC)

Grilled Halloumi & Mushroom slider with Roasted Pumpkin & Hummus (SC)

Grilled Corn on the Cobb Skewers, Paprika dusted Aioli & crushed Popcorn (SC) (GF)

SEAFOOD

Tempura Battered Flathead w/ Thick Fries, House made Tartare

Salt and Pepper Squid w/ Lemon Aioli

MEAT

10hr Slow Roast Pulled Pork, Apple Slaw, House Baked Brioche (SC)

Beef burger with Fresh Pineapple, Gruyere Cheese and Tomato Chutney (SC)

Frenched Lamb Cutlet with Parsnip Puree and Crushed Pistachio (CR) (SC)

Beef Nachos, Corn Salsa, Blackbean and Guacamole

Chicken Slider, Lemon Herb Mayo, Avocado and Lettuce (SC)

Chicken Katsu Slider with Japanese Mayo, Tonkatsu sauce and

Crunchy Sesame Slaw (SC)

Red Duck Curry with Jasmine Rice and Coriander salad