



SPRING CANAPÉS MENU

Cold Canapes

Choose 3 cold canapés, 2 hot canapés + 1 substantial - \$25.50/head (2 hr event)

Choose 4 cold canapés, 2 hot canapés + 1 substantial - \$28/head (3 hr event)

Choose 4 cold canapés, 2 hot canapés + 2 substantial - \$35/head (4 hr event)

Sweet corn fritter, avocado salsa with feta (GF, V)

Smoked salmon blini's with Lemon-caper crème fraiche

Selection of sushi with wasabi and tamari (GF)

Asparagus wrapped in Parma ham (GF)

Tomato, basil, goat cheese crostini (V)

Smoked trout pate on cucumber (GF)

Boccioni, cherry tomato, basil skewers (GF, V)

Prawns with lime aioli (GF)

Duck pancakes with hoisin sauce

Sesame crusted tuna with wasabi (GF)

Roast beef & horseradish cream on parmesan wafers (GF)

Frittata

Roasted pumpkin, feta and sundried tomatoes (GF, V)

Spinach, goats curd and red onion (GF, V)

Procuttio, cherry tomatoes, rocket (GF)

Rice paper rolls (GF)

Chili beef

Poached chicken and mint

Vegetarian (GF, V)

Parmesan cups (GF)

Caesar salads

Cherry tomatoes, rocket and prosciutto (GF, V)

Lettuce cups (GF)

Pulled pork with chipotle sauce

Thai chicken with aioli

Hot Canapes

- Mushroom and Parmesan Aranchini with Roasted Red Pepper Chutney (GF, V)
- Lamb kofta with tzatziki (GF)
- Roasted Wild Mushroom & Truffle Cream Puff Tart (V)
- Satay chicken with cashew sauce (GF)
- Thai fishcake with sweet lime chili sauce (GF)
- Garlic chili prawn skewers (GF)
- Crispy polenta squares topped with caramelized onion and mushrooms (GF, V)
- Sesame seed prawn toast
- Soy and pork meatballs with dipping sauce (GF)
- Vegetable san choy bow (GF, V)

Substantial Canapes

All served warm

- Slow roasted Lamb Shoulder, Fresh Mint & Harissa Relish and lentil salad (GF)
- Mushroom risotto with parmesan flakes (GF, V)
- Coconut chicken with peri-peri aioli (GF)
- Salt and pepper squid with lemon aioli (GF)
- Pulled pork tacos/sliders with chipotle sauce