



# Canape Menu

## Cold

### CRAB & PRAWN ON WONTON CRISP

chilli kewpie, tobiko (df)

### PRAWN RICE PAPER ROLL

sweet chilli (gf,df)

### ENOKI MUSHROOM RICE PAPER ROLL

mixed vegetables, sweet chilli (v,vg,gf,df)

### SWEET POTATO TARTLET

orange labneh, candied walnut, truffle honey  
(v,vgo,gf)

### RARE PEPPER BEEF CROSTINI

caramelised onion aioli (df)

### SMOKED SALMON ON MINI CRUMPET

creme fraiche, beetroot gel, chives

### ANTIPASTO SKEWER

salami, pastrami, bocconcini, green olive, cherry  
tomato, green pesto dressing, basil (gf)

### CHIPOTLE CORN SALSA ON TORTILLA CRISP

roasted corn salsa with smoky chipotle,  
guacamole on tortilla crisp (v,vg,gf,df)

### JERUSALEM ARTICHOKE BRUSCHETTA

artichoke, carrot, sesame & pomegranate glaze  
mint (v,vg,df)

### EGGPLANT SHAWARMA TARTLET

roasted eggplant, shawarma blend spices,  
sundried tomato, toum, cream cheese, parsley  
(v,vgo,gf)

### TEMAKI SUSHI CONE

enoki mushroom, carrot & cucumber wrapped in  
roasted seaweed (v,vg,gf,df)

### MINI SWEET TARTLET

passionfruit frangipane, chocolate hazelnut  
mud cake, raspberry & blueberry frangipane  
(v,gf)

## Hot

### MOROCCAN FRIED CAULIFLOWER

Indian cauliflower bhaji with tandoori mayo  
(v,vgo,gf)

### SPICED CORN EMPANADA

Spanish vegetarian corn pastry, green salsa  
(v,gf)

### FRIED CHICKEN WAFFLE

Alabama slaw, maple syrup

### GINGER CHICKEN & SPRING ONION DUMPLING

black vinegar (df)

### PERI PERI CHICKEN SKEWER

chimi churri (gf,df)

### TAMARIND & COCONUT PRAWN SKEWER

mango pineapple chutney (gf,df)

### ARGENTINIAN BEEF & CHIMICHURRI PIE

garlic aioli

### CHICKEN & LEEK POT PIE

tomato chutney (gf)

### DUCK QUINCE & STAR ANISE PITHIVIER

hoi sin dressing

### VIETNAMESE CHICKEN SLIDER

grilled lemongrass chicken, carrot & kale slaw,  
coriander leaf, satay sauce, brioche bun

### ARANCINI

tomato and basil ~ pesto aioli (v,gf)  
truffle mushroom ~ black truffle aioli (v)

### SPICY KOREAN BEEF FRIED BAO

thinly sliced beef, Korean spicy BBQ sauce,  
kimchi slaw, spring onion & pineapple aioli (df)

### LAMB & ROSEMARY SAUSAGE ROLL

tomato relish



# Canape Menu Cont.

## Substantial

## Pricing

### **PRAWN & SMOKED SALMON RICE BOWL**

pickled veg, herbs, yuzu miso dressing (gf,df)

### **SPICY KOREAN GOCHUJANG NOODLES**

potato glass noodle, shimeji mushroom, carrot,  
bean shoot, tofu, Korean spicy sauce, spring  
onion  
(v,vg,df)

### **MEXICAN BEEF BURRITO BOWL**

slow cooked pulled beef, lime, brown rice, Pico  
de Gallo, cheese, corn chips, coriander leaf (gf)

### **CAJUN CRAB MAC & CHEESE**

blue swimmer crab & macaroni bound in mild  
spice 3 cheese sauce, sourdough crumble

### **SALAMI PIZZETTA**

sopressa hot salami, sugo, mozzarella, basil,  
honey

### **QUATTRO FUNGI PIZZETTA**

brown, shimeji & oyster mushroom, truffle,  
mozzarella & parmesan cheese, tomato sauce,  
chives & oregano (v)

**4 CANAPES : \$26**

**5 CANAPES : \$31**

**5 CANAPES &  
1 SUBSTANTIAL : \$37**

**6 CANAPES &  
1 SUBSTANTIAL : \$42**

**6 CANAPES &  
2 SUBSTANTIALS : \$48**

**7 CANAPES &  
3 SUBSTANTIALS : \$60**

MENU SELECTIONS MUST  
INCLUDE 2 COLD CANAPES