



# Canape Menu

*Menu selections must include 2 cold canapes*

## Cold

### **CRAB & PRAWN ON SESAME RICE CRACKER**

chilli kewpie, micro cress (gf,df)

### **ROAST BEETROOT & WHIPPED GOATS CHEESE TARTLET**

dukkah, pomegranate molasses (v,gf)

### **CHICKEN LIVER PARFAIT WAFFLE**

quince gel, crispy shallots, chive

### **PRAWN RICE PAPER ROLL**

chilli lime sauce (gf,df)

### **VEGETARIAN RICE PAPER ROLL**

sweet chilli sauce (v,vg,gf,df)

### **ENOKI & AVOCADO INSIDE OUT ROLL**

wasabi mayo (v,vgo,gf,df)

### **RARE BEEF CROSTINI**

rare beef, black garlic aioli, shallots, capers

### **SMOKED SALMON BLINI**

crème fraiche, beetroot gel, chives

### **ANTIPASTO SKEWER**

salami, kabana, bocconcini, green olive, cherry tomato, green goddess dressing, basil (gf)

### **MARINATED HEIRLOOM TOMATO BRUSCHETTA**

balsamic glaze, vegan herb aioli, basil (v,vg,df)

### **SALMON & PRAWN CEVICHE SPOONS**

smokey chilli mango & lime (gf,df)

### **MINI SWEET TARTLET**

passionfruit curd, candied orange & almond, berry cheesecake, caramel & chocolate (gf)

## Hot

### **PRAWN & SQUID INK DUMPLING**

green nahm jim

### **BEEF FATAYA**

Lebanese buttery pastry pie, mild spiced beef, pomegranate molasses, labneh

### **JAMAICAN JERK CHICKEN SKEWER**

smokey chilli mango & lime (gf,df)

### **POTATO ROSTI & OLIVE TAPENADE**

olive & sundried tomato tapenade, caramelised onion relish (v,gf)

### **CHICKEN & LEEK POT PIE**

tomato chutney (gf)

### **GARLIC CHILLI BUTTER PRAWN SKEWERS**

lemon herb salsa (gf)

### **NEW YORK PULLED BEEF SLIDER**

ranch dressing, Swiss cheese, charred capsicum

### **ARANCINI**

tomato and basil, herb aioli (v,gf)

### **FRIED MUSHROOM TOFU BAO**

ginger, garlic, spring onion, sweet soy (v,vg,df)

### **DUCK & LEMONGRASS STEAMED BUN**

hoi sin sweet chilli glaze

### **LAMB SHANK & ROSEMARY SAUSAGE ROLL**

mint sauce

### **CAULIFLOWER AND VEGETABLE BHAJI**

Mango chutney glaze, mint raita (v,vgo,gf)

### **SPICED CORN EMPANADA**

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



# Canape Menu Cont.

## Substantial

## Pricing

### CHICKEN KATSU

crispy crumbed chicken, sushi rice, japanese pickles, golden curry sauce

**4 CANAPES : \$27**

**5 CANAPES : \$32**

### BAKED POTATO GNOCCHI

field mushroom & parmesan cream, sourdough crumb (v)

**5 CANAPES &  
1 SUBSTANTIAL : \$39**

### BURRITO BOWL

Mexican brown rice, Pico de Gallo, corn chips, lime, coriander leaf (gf,df)  
choose from

**Pulled Beef Chilli | Vegan Bean Chilli (v,vgo)**

**6 CANAPES &  
1 SUBSTANTIAL : \$44**

**6 CANAPES &  
2 SUBSTANTIALS : \$50**

### COTTAGE PIE

pulled beef brisket, creamed mash potato, crispy onions and chives (gf)

**7 CANAPES &  
3 SUBSTANTIALS : \$63**

### PARMA HAM PIZZETTA

parma ham, bocconcini, sugo, hot honey

MENU SELECTIONS MUST  
INCLUDE 2 COLD CANAPES

### POTATO PIZZETTA

potato, artichoke heart, mozzarella, rosemary, truffle cream (v,vg)