



Canapé Menu

\$3.75 per person per item (Incl. gst) unless otherwise specified

Minimum order is 80 canapes, minimum 20 per item selected (exception is with addition to dinner party)

For groups over 40 guests wait staff are included

For smaller groups if a wait person is required, the cost is \$120 for 4 hours, \$25 per hour thereafter.

**Gluten free options available*



Vegetarian

Mushroom and Blue Cheese Arancini

Pumpkin, Pine nut and Taleggio Arancini

Tomato, Olive and Feta Tarts with Basil Pesto*

Indian Onion Balls with Yogurt Dipping Sauce*

Vietnamese Rice Paper Roles with dipping sauce*

Goats Cheese Mouse, Red Onion Marmalade on Paprika Cracker*

Zucchini, Mint, and Halloumi Fritter with Tahini Yoghurt

Mushroom and Feta Choux Buns

Lentil and Parmesan Croquettes

Smokey Mustard Potato PomPoms

Goats cheese beignets with honey

Crispy tortilla with avocado, tomato, red onion*

From the Land

- Oat Cracker with Parma Ham and Honey Comb*
Prunes, Gorgonzola, and Parma Ham*
Pear and Blue cheese with Parma Ham and Rocket*
Duck Liver Parfait on Olive Oil Crackers, with Bacon Jam*
Bang Bang Chicken*
- Chicken, Leek and Thyme Croquettes with Lemon Caper Aioli
Chicken Roulade with Lemon Aioli, and Popcorn*
Beef and Cheddar Croquettes with Tabasco Aioli
Beef on blue cheese rosti, with blue cheese cream
Beef, horseradish aioli, and gaufrette potato*
Rare Beef en Croute with Cornichons, Pickled Onions and Dijonaise*
Pork and Coriander Wontons with dipping sauce
Pork Rilette on Ciabatta with Prune and Carrot Chutney*
Pork belly cubes, crackling and fig relish*
Pork and Chive Dumplings with Dipping Sauce*
Pulled Pork Fried Spring Roll
Scotch Quail Egg with Aioli
Shredded lamb shoulder, mini baguette, and mint mayo
Lamb on crisp flat bread, labneh, pomegranate
Lamb on a Thyme Scone, with feta
Seared Lamb Loin with Pea Puree, Mint Oil on Pita Crisp*
Spicy Moroccan Lamb and Feta Sausage Rolls, with Tzatziki
Peppered Lamb Crostini with Truffle Mushroom Duxelle*
Swedish Meatballs with Dill, White Wine and Cream Sauce*
Venison Skewers with Orange and Chocolate Sauce* \$4.50
Smoked Venison, Paprika Cracker, with Blueberry and Shallot Salsa \$4
Black Pudding with Cheese Hash Bites and Mustard*



From the Sea

- Prawn Fresh Spring Roll*
- Beetroot and Vodka Cured Salmon on Seaweed Cracker with Lemon Oil* \$4
- Smoked Salmon on Cracker with Blue Cheese Mayo* \$4
- Smoked Fish and Green Pea Arancini
- Salmon Mousse on Seaweed Cracker, with Lemon Crème Fraiche* \$4
- Prawn, Pork and Coriander Dumplings* \$4
- Confit Prawns, Tomato Jelly and Avocado Mouse* \$5
- Mussel, Bacon and Basil Fritters with Hollandaise
- Scallops, Bacon Crisps on Olive Oil Cracker with Lemon Aioli* \$4.50
- Scallop on a Black Pudding Biscuit, and Lemon Creme Fraiche \$4.50
- Oysters (Subject to Availability, Price dependant on supply cost) *
- Whitebait Patties (Subject to Availability, Price dependant on supply cost) *



Sweets

- Chocolate Salami*
- Fruit and Nut Slab*
- Mini meringues with cream and rhubarb*
- Lemon curd tartlets
- Mini tiramisu \$4
- Chocolate brownie, caramel mousse, and hazelnut's \$4

