



Canapé Menu

\$4.50 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)**

**Wait Staff are available, and may be included depending on
the size of your event.**

**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* V

Vietnamese Rice Paper Roles with dipping sauce* V

Zucchini, Mint, and Halloumi Fritter with Tahini Yoghurt

Mini corn fritters with sweet chili & sour cream

Lentil and Parmesan Croquettes

Crispy tortilla with avocado, tomato, red onion* V

Spiced potato empanada with curry mayo

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* (when in season)

Duck Liver Parfait on toasted baguette, with fruit chutney*

Bang Bang Chicken*

Chicken, Leek and Thyme Croquettes with Lemon Caper Aioli

Beef and Cheddar Croquettes with Tabasco Aioli

Beef on blue cheese potato rosti, with blue cheese mayo

Pulled beef on cheddar rosti, with horseradish cream

Rare Beef en Croute with Cornichons, Pickled Onions and Dijonaise*

Pork Rilette on Ciabatta with Prune and Carrot Chutney*

Pork belly cubes, crackling and fig relish*

Pulled Pork Fried Spring Roll

Shredded lamb shoulder, mini baguette, and mint mayo

Seared Lamb Loin with Pea Puree, Mint Oil on Pita Crisp* **\$4.75**

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*

Seared venison, toasted baguette and blueberry & shallot salsa \$5.00

Black Pudding with Cheese Hash Bites and Mustard*



From the Sea

Prawn Fresh Spring Roll* **\$4.75**

Beetroot and Vodka Cured Salmon on Seaweed Cracker with Lemon Oil* **\$5**

Smoked Salmon on Cracker with Blue Cheese Mayo* **\$5**

Thai fish cakes with dipping sauce

Salmon Mousse on blini, with Lemon Crème Fraiche* **\$5**

Mussel, Bacon and Basil Fritters with Hollandaise

Scallops, Bacon Crisps on Olive Oil Cracker with Lemon Aioli* **\$5**

Scallop on a Black Pudding Biscuit, and Lemon Creme Fraiche **\$5**

Oysters (Subject to Availability, Price dependant on supply cost) *

Whitebait Patties (Subject to Availability, Price dependant on supply cost)



Sweets

Chocolate Salami*

Mini meringues with cream and rhubarb*

Lemon curd tartlets

Chocolate brownie, chocolate mousse, and hazelnut's

Snickers rocky road





Bigger Bites Menu

\$9.00 per item, inc gst

Minimum order is 20 per item, minimum 4 selections unless in conjunction with another menu.

Wait Staff are available, and may be included depending on the size of your event.



From the Land

- Pulled beef and black olive, soft tacos
- Satay chicken skewers with fresh coriander and peanuts
- Bao bun with sticky pork belly and Asian slaw
- Spicy Beef Empanadas, Chimichurri Dipping Sauce
- Cheddar cheese mini beef burgers, with special sauce
- Seared beef sirloin with cheesy potato gratin
- Braised beef cheek on thyme gnocchi with Parmesan
- Spiced chicken soft taco, coleslaw and chipotle mayo
- Guinness beef goulash on herb buttered mash, jus, and micro herb salad
- Chicken coq au vin with creamy mash
- Chicken slider with slaw, pickled red onion, and jalapeño mayo

Vegetarian

Asian noodle salad (served in bamboo bowl)

Goats cheese and caramelized garlic tart

Mexican bean taco with corn and coriander salsa

Mushroom & halloumi slider with rocket, & lemon mayo

Indian Korma on rice with coriander, & poppadom crumbs

Stuffed potatoes with sour cream

From the sea

Fresh fish goujon with tartare sauce

Fish soft taco with iceberg, and salsa verde

Thai fish curry on rice, with mung beans

Smoked salmon on a potato, herb & gherkin salad

