

HAMPTONS CANAPES

BRIDGEHAMPTON \$49

5 x Classic Canapes

WESTHAMPTON \$69

5 x Classic Canapes

1 x Substantial

1 x Dessert

SOUTHAMPTON \$79

5 x Classic Canapes

1 x Substantial

1 x Signature

1 x Dessert

EASTHAMPTON \$89

5 x Classic Canapes

2 x Substantial

1 x Signature

2 x Dessert

Classic Canapes - Cold

Huon smoked salmon blini, chive, dill, crème fraiche

Beetroot, zucchini, quinoa fritters, yogurt mint V

Fijian coconut ceviche, snapper, lime, coriander, chili GF

Peking duck sesame pancakes, shallot, cucumber, hoisin

Beetroot Gin Cured Ocean Trout, smoked yogurt, cucumber relish GF

Smoked sweet potato hummus, pita chips, brown butter – V or VE

Chilled prawns, harissa aioli, lime GF

Elderflower cured kingfish sashimi spoons, pineapple chili salsa GF

Thai Chicken larb salad, nam jim, toasted peanuts, baby gems GF, N

Snapper sashimi, ponzu, cucumber GF

Eggplant, tarragon, garlic confit, crostini - VE

Roast pumpkin, goats cheese, thyme, crepes, pine nuts – V

Frittata, pea, parmesan GF

Nori squares, avocado, ginger, shallot, wasabi – GF, VE

Haloumi, cherry tomato, basil leaves, balsamic – GF, V or VE



Pea, Mint, Feta, crostini – V or VE
Roast beef, béarnaise, potato rosti GF
Parmesan polenta basil bites – GF, V or VE
Peperonata, braised capsicum, capers, olive, pecorino baguette – V or VE

Warm

Corn fritters, spicy tomato relish, avo smash – V
Pork belly crispy, cauliflower, pomegranate molasses GF
Pork fennel meatballs, tomato ragu, parmesan GF
Mexican chicken mole tostada, guacamole, Pico de Gallo
Chorizo, whipped feta, brioche toast
Karaage chicken, aioli, nori GF
Golden crunchy new potatoes, curry salt, aioli – V or VE
Wild mushroom duxelles tarts, truffle oil, pecorino – V or VE
Prawn lollipops kaffir lime butter GF
Scallop in half shell, cauliflower puree, herb crumb
Teriyaki beef, lemongrass, sesame bamboo skewers GF
Pulled chicken, crisp curry leaves, wonton crisp
Chickpea fritters, tzatziki, chili jam - V
Crispy brussel sprouts, vincotto - VE
Lamb kofta, yogurt, dukkha salt N
Salt n Pepper Squid, fennel dust, lemon aioli GF
Cauliflower, parmesan, cheddar, thyme arancini V or VE
Asian spring rolls, spicy plum dipping sauce V
Rodriguez brot chorizo, potato crisps, saffron aioli
Chicken, corn house made sausage rolls, tomato jam
Pork, fennel, house made sausage rolls, tomato jam
Falafel with hummus and dukkha – VE, N

Substantial Canapes

Classic fish n chips, tartare, lemon, mushy peas
Buffalo wings, ranch dressing, celery, carrot GF
Braised lamb shoulder, quinoa, chickpea, pomegranate & parsley GF
Wild mushroom truffle risotto, parmesan, rocket – GF, V or VE
Thai green chicken curry, jasmine rice, fragrant herbs GF
Wagyu mini beef burger, cheese, house pickles, milk buns
Pulled pork sliders, green apple ranch slaw, smoky bbq sauce
Fish tacos, baja sauce, slaw
Vegan tacos, slaw, salsa, coriander, cauliflower VE
Moroccan eggplant, tomato, cous cous, preserved lemon, riata – V or VE
Beef bourguignon, potato puree, root vege

Risoni pasta, zucchini, olive, fetta, chili, herbs – V or VE
Paella pan, chicken, chorizo, seafood, pea, lemon or Vegetarian
*Grilled lobster tails, café de paris butter (market price, please enquire) GF

Signature Canapes

Soft Shell Crab Slider, green mango, nam jim on a charcoal bun
Sticky Pork, betel leaves, crispy shallot, palm sugar, chili
Tuna Tataré, avocado, wasabi, baby gem lettuce cups
Fijian coconut ceviche, snapper, lime, coriander, chili, papaya
Oysters

Dessert Canapes

Salted chocolate pistachio brownie N
Sour lemon lime tart
Berry Polenta Cake
Chia, coconut, passionfruit, spoons – DF, GF, VE, N
Avocado cacao mousse - DF VE GF
Pecan Pie
Rhubarb vanilla Tart
Apple crumble
Brownie cheesecake
Chocolate salted caramel tart