

CANAPE MENUS

LIGHT CANAPÉ MENU 1 (6 PIECES)

\$34 per person // Minimum 10 guests

Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill

Moroccan Cocktail Pie (V)

Cumin Spiced Lamb Kofta (GF) - Cucumber Tzatziki (Halal) Spicy Chicken Empanada

Prawn rice paper parcels (GF)

Arancini –(V) (GF)

LIGHT CANAPÉ MENU 2 (6 PIECES)

\$34 per person // Minimum 10 guests

Polenta Onion Tart - Rosemary / Fig

Moroccan Cocktail Pie (Vegan)

Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill

Arancini X 2 - Mushroom/Parmesan/Truffle Mayo (V) (Gf)

Mediterranean Filled Pumpkin Flower - Diced Pumpkin / Coriander / Onion / Cumin

Thai Beef Rice Paper Roll - Snow Pea / Capsicum / Cucumber / Coriander Mint Lime

CANAPÉ MENU 1 (12 PIECES)

\$60 per person // Minimum 10 guests

Moroccan Cocktail Pie (Vegan)

Arancini X 2 - Mushroom/Parmesan/Truffle Mayo (V) (GF)

Petite Chicken & Leek Pie - Celery / Spring Onions

Prawn rice paper parcels - Mint / Coriander / Chili Sauce X 2(GF)

Best Market Oysters - Lime Emulsion X 2(GF)

Sugar Cane Prawns - Coconut Dusted / Lime Sauce

Pumpkin Goats Cheese Tartlet - Caramelised Onion / Pine-nut

Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill

Skewered Lamb Kofta X 2 - Cumin Spiced / Cucumber Tzatziki

CANAPÉ MENU 2 (14 PIECES)

\$70 per person // Minimum 10 guests

Moroccan Cocktail Pie (Vegan)

Arancini - Blue Cheese / Caramelised Onion(V) (GF)

Prawn rice paper parcels - Mint / Coriander / Chili Sauce X 2(GF)

Satay Chicken Peanut Coconut Sambal - Coriander / Dry Fried Onion (Halal) X 2 (GF)



Best Market Oysters -
Sugar Cane Prawns -

Lime Emulsion X 2(GF)
Coconut Dusted / Lime

Sauce X 2

Assorted Nori - Fish / Prawn / Chicken / Veg / Egg

Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill X 2

Steak Green Peppercorn Pie

