

CANAPE PLATTERS

MINI EMPANADAS

Potato Curry empanada with potato, green beans, carrot and curry spice served with a beetroot onion and chilli chutney \$64.00 (15 pieces)

Chicken Empanada with Moroccan spice, onion, carrot and green peas with a roasted tomato relish \$80.00 (15 pieces)

Manchego sweet potato empanada with sweet potato, manchego cheese, fresh cut tabouli \$80.00 (15 pieces)

MINI ARANCINI BALLS

Pumpkin and Tasmanian Fetta Ara<mark>ncini</mark> coated in gluten free bread crumbs roasted beetroot and cashew puree \$125.00 (20 pieces)

Mushroom Arancini with button mushrooms and grana panado served with garlic aioli \$125.00 (20 pieces)

Saffron arancini ball with grana padano and mozzarella coated in egg and breadcrumbs \$125.00 (20 pieces)



MINI VIETNAMESE RICE PAPER ROLLS

House made fresh Vietnamese Rice paper rolls with Vietnamese Nuoc Cham dipping sauce \$57.00 (15 pieces)

BBQ Pork with oyster sauce, soy sauce, vermicelli, mint, cucumber, carrot and sweet chilli sauce \$57.00 (15 pieces)

BBQ Duck with above ingredients \$57.00 (15 pieces)

Vermicelli vegetarian with mushrooms, soy sauce, mint leaf, cucumber, carrot and lettuce (Gluten Free and Vegetarian)

\$57.00 (15 pieces)

MINI COCKAIL PIES

Beef and Burgundy with a roasted tomato relish \$57.00 (15 pieces)

Peppered steak with caramelised onion \$57.00 (15 pieces)

Spinach and mushroom with a roasted tomato relish \$57.00 (15 pieces)

MINI COCKAIL QUICHES

Classical Quiche Lorraine \$57.00 (15 pieces) Roasted Vegetable Quiche \$57.00 (15 pieces) Bacon and Egg Quiche \$57.00 (15 pieces)



MINI THAI BEEF SKEWERS

Thai beef skewers with tender slices of beef rolls with marinated Thai green curry paste, fresh coriander, and fish sauce with red chilli \$65.00 (15 pieces)

MINI PINWHEELS

Blue swimmer crabmeat pinwheels with rolled pancake, shredded surimi cream cheese and shallots
\$65.00 (15 pieces)

Roast duck and cream cheese pinwheel with hoisin sauce and garlic shallots \$65.00 (15 pieces)