

CANAPES

CANAPE SELECTION

\$69pp + on-site chef charge of \$400

4 hours, 15-30 people

Herbed ricotta, fig jam, fresh pearlen croute
Watermelon, Danish fetta, mink skewer
Caramelised onion, chevre tart
Raw Kingfish tostada, avocado crème, cucumber, radish
Fresh peeled King prawns, lime aioli
Roasted pumpkin & fetta flan, pecorino
Moroccan spiced lamb tenderloin skewer, turmeric yoghurt
Port & fennel chipolata, salsa verde, aioli, sweet onion, parmesan
BBQ Teriyaki salmon, wasabi, white cabbage, daikon
Decadent chocolate brownie, salted caramel

Catering by Rukus Café