

Canapé Menu 2021

All canapés come in increments of 20 per platter

Cold Platters

Cajun beef, salsa verde, puff pastry crisp	70
Caramelised onion and goats cheese) tart (GFO (V)	65
Tasmanian salmon & avocado, feta moose tart (GF)	75
Mini tomato bruschetta, goats' cheese (V) (GFO) (VGO)	65
Sweet potato hummus, crushed smoked almonds, on seeded toast (GFO)	70
Scotch egg, leak and thyme chutney (GF)	75

Hot Platters

Wild PX mushroom & pine nut bouchees (V)	65
Grilled haloumi and jalapeno bites (GF)	70
Melanzana croquettes, confit tomato relish (V)	70
Seared sea scallops skewer, saffron tartare, lemon pepper (GF)	80
Cauliflower & thyme arancini, pine nut pesto (GF) (NF)	70
Pork & fennel sausage rolls, Piccalilli	75
Mini lamb kofta, mint yogurt, sumac crumble (GF)	75
Thai chicken & coconut bites, sweet chilli sauce (GF)	70
Crumbed prawn, wasabi mayo (GF)	75

Hand held

Pork & chorizo slider, cheese, rocket, apple relish (GFO) (VO)	9ea
Pulled smoked brisket beef taco, corn salsa, jalapeno aioli (VO)	7.5ea

Dessert Platter

Mandarin & white chocolate mini tart (GF)	65
Mini Vanilla panna cotta, balsamic raspberry gel (GF)	65
Macadamia and chocolate brownie, dulce de leche, (GF)	65
Mini snickers peanut mousse, caramel, chocolate (GF)	65

Please note below before ordering

**All orders must be placed 7 days in advance*

**A 50% deposit is required for all canapé orders*

**Canapé orders must consist of some cold and hot items; when ordering more than Six Different Platters.*

**We cater for all food allergies and dietary requirements with 7 day advance notice.*

**If there is something specific you would like tailored for you, chef will gladly sit down with you & discuss your requirements.*

