

Canapé Menu 2021

All canapés come in increments of 20 per platter

Cold Platters

Caramelised carrot hummus, crushed smoked almonds, on seeded toast (GFO)	60
Mini tomato & artichoke bruschetta, goat's cheese (V) (GFO)	65
Caramelised onion and goat's cheese tart (GF) (V)	65
Harvey beef fillet crostini w/ whipped goat's cheese, salsa verde	75
Tasmanian salmon & avocado, feta moose tart (GF)	75
Pink radish & duck Roulade	75
Akoya w/ Chervil preserve (GF, DF)	80
Akoya w/ white anchovy smoked tapenade (GF, DF)	80

Hot Platters

PX wild mushroom & pine nut bouchees (V)	65
Scotch egg, leek and thyme chutney (GF)	75
Broccoli & Manchego arancini, basil pesto (GF, NF)	70
Melanzana croquettes, confit tomato relish (V)	75
Pork & fennel sausage rolls, Piccalilli	75
Mini lamb kofta, mint yogurt, sumac crumble (GF)	75
Grilled Lemmon & thyme chicken skewers, The Cabin's chilli sauce (GF)	75
Black sesame crumbed prawn, miso aioli (GF)	80

Hand held

Pork belly slider, rocket slaw, pear relish (GFO)	8ea
Chipotle smoked venison shoulder taco, corn salsa, jalapeno aioli (GF)	8ea

Dessert Platter

Mandarin & white chocolate mini tart (GF)	65
Macadamia and chocolate brownie, dulce de leche, (GF)	65
Mini snickers peanut mousse, caramel, chocolate (GF)	65
Mini creme brulee tart, berry preserve (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.*

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SMALL BAR

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