

Canapé Menu 2023

All canapés come in increments of 20 per platter

Cold Platters

Caramelised carrot hummus, crushed smoked almonds, on seeded toast (GFO)	65
Mini tomato & artichoke bruschetta, goat's cheese (V) (GFO)	70
Caramelised onion and goat's cheese tart (GFO) (V)	80
Mushroom Pate, toast, pickle mushroom, apple (GFO, VEGAN, DF)	85
Beef flank puff, mushroom duxelles, thyme aioli (GFO)	90
Cured salmon tart, cucumber, lemon cream cheese, fried shallot (GFO)	90
Orange and clove duck rillettes, garlic aioli (GF)	90
Ham Hock terrine, fruit preserve, pork scratching (GF, DF)	90

Hot Platters

Warm sweet potato tart, whipped goat cheese, Black salt (VEG, GFO)	65
Devil Egg, fermented chilli, chives (GF)	75
Mushroom & leek arancini, almond arrabbiata sauce (GF) (VEG)	75
Melanzana croquettes, confit tomato relish (V)	85
Grilled Lemon & thyme chicken skewers, The Cabin's chilli sauce (GF)	85
Pork & fennel sausage rolls, Piccalilli	90
Mini lamb kofta, mint yogurt, sumac crumble (GF)	90
Fried whiting fillet, chipotle mayo, pickle radish (GF, DF)	90

Handheld

Pork belly slider, rocket slaw, pear relish (GFO)	8ea
House pressed taco, smoky Lamb, Kohl rabi and mint slaw, goat cheese dressing	8ea

Dessert Platter

Vegan Cheesecake bites (lemon or chocolate) (GF, DF, VEGAN)	75
Macadamia and chocolate brownie, dulce de leche, (GF)	75
Mini snickers peanut mousse, caramel, chocolate (GF)	75
Miso caramel tart, Ganache (GF)	75

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.*

