

Canapé Menu 2024

All canapés come in increments of 20 per platter

Cold Platter

Jamon Serrano Crostini, Goat Curd, Peach Slice (GFO, NF)	65
Pan Con Tomate, Grilled Bread, Tomato, EVOO (GFO, VEGAN, NG, DF)	60
Smoked Salmon Tart, Paprika Cream Cheese, Truffle Honey (GF, NF)	70
Carrot Hummus, Fried Chickpea, Quinoa Toast (VEGAN, GF, DF)	60
Truffle Goat Cheese Crostini, Onion Jam, EVOO, Walnuts (VG, GFO)	65
Antipasti Skewers, Jamon Serrano, Olives, Cherry Tomato, Burrata (GF, NF)	65

Hot Platters

Warm Mushroom Crostini, Sake Soy, Sesame Seed, Spring Onion (VEGAN, GFO, DF)	65
Sundried Tomato Arancini, Bonito Aioli, Parmesan (GF, NF, VGO)	65
Grilled Beef Skewers, Salsa Verde, Black Salt, Roquette (GF, DF, NF)	75
Spanish Meatballs, Tomato Basil Sauce, Parmesan, Parsley (NF, GF, DFO)	65
Fries Garlic Chicken Wings, Spicy Mayo, Sesame Seeds, Spring Onion (NF, DF, GF)	65
Pork Belly Bites, Honey Soy Glaze, Pickled Heirloom Radish (NF, DF)	70

Hand Held

Smoked Pulled Pork BBQ Sliders, Pickled Onion (NF)	9ea
Spiced Lamb Ribs, Sherry Teriyaki, Roquette, Sesame Seed, Ito Togarashi (GF, DF, NF)	9ea

Dessert

Matcha Chocolate Brownie, Strawberry, Fresh Cream (GF)	50
Mini White Chocolate Tart, Raspberry, Mint (GF, NF)	50
Apple Pie Bites, Cinnamon Sugar (VEGAN, NF)	50

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.*

