

Canapé Menu 2024

All canapés come in increments of 20 per platter

Cold Platter

Jamon Serrano crostini, goat curd, peach slice (GFO+10, NF)	65
Tomato bread, crispy bread, tomato, evo0 (GFO+10, VG, NG, DF)	60
Octopus tart, romesco, bonito aioli, chive (GF, NF)	75
Hummus, fried chickpea, quinoa toast (VG, GF, DF)	60
Truffle goat cheese crostini, onion jam, evo0, walnuts (V, GFO+10)	65
Antipasti skewers, Jamon Serrano, olives, cherry tomato, brococini(GF, NF)	70

Hot Platters

Warm mushroom crostini, sake soy, sesame seed, spring onion (GFO+10, VG, DF)	65
Arancini, mozzarella, bonito aioli, parmesan (GF, NF, VO)	75
Beef skewers, romesco, black salt, rocket (GF, DF, NF)	75
Spanish meatballs, tomato ragu, parmesan, parsley (GF, DFO, NF)	75
Chicken wings, spicy mayo, sesame seeds, spring onion (GF, NF, DF)	65
Pork belly bites, honey soy glaze, pickled heirloom radish (GF, NF, DF)	70
Smoked pulled pork bbq sliders, pickled onion, aioli (NF)	9ea
Duck taco, chipotle aioli, charred corn salsa (NF, DF)	9ea

Dessert

Triple chocolate brownie, strawberry, fresh cream (NF)	55
Mini peanut mousse tart, walnut, chocolate glaze (GF, NF)	55
Mini apple pie bites, cinnamon sugar (VG, NF, DF)	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.*

