

Canapé menu

CANAPÉ FUNCTION OPTIONS

Canape A \$22 per head

Grated tomato crostini, pecorino, confit garlic, evoo, GFO, V, NF

Caramelised onion hummus crostini, chives, sesame seeds GFO, VG, NF

Antipasti skewer, cured meat, olives, cherry tomato, brococini GF, NF, VO

Mozzarella filled arancini, bonito aioli, parmesan, chive GF, NF, VO

Canape B \$35 per head

Grated tomato crostini, pecorino, confit garlic, evoo, GFO, V, NF

Caramelised onion hummus crostini, chives, sesame seeds GFO, VG, NF

Antipasti skewer, cured meat, olives, cherry tomato, brococini GF, NF, VO

Mozzarella filled arancini, bonito aioli, parmesan, chive GF, NF, VO

Beef skewer, fermented chives salsa verde, kombu salt GF, DF

Pulled pork slider, smoked bbq sauce, pickled red onion, aioli NF

Canape C \$43 per head

Grated tomato crostini, pecorino, confit garlic, evoo, GFO, V, NF

Caramelised onion hummus crostini, chives, sesame seeds GFO, VG, NF

Antipasti skewer, cured meat, olives, cherry tomato, brococini GF, NF, VO

Mozzarella filled arancini, bonito aioli, parmesan, chive GF, NF, VO

Beef skewer, fermented chives salsa verde, kombu salt GF, DF

Chicken wings, smoked paprika, spicy mayo, sesame seeds, spring onion GF, NF, DF

Spanish meatball, bravas, parmesan GF, NF

Pulled pork slider, smoked bbq sauce, pickled red onion, aioli NF

Grazing Table \$20 per guest

3 cheese of chef's selection, cured meat, marinated olives, house pickle, house-baked focaccia, crackers, seasonal fruits and nuts

All canapé bookings must be confirmed with a deposit of \$200. Final guest numbers must be confirmed no later than 7 days before the event. Please contact our team for Dietary requirements.

