



## CANAPÉS

**Canapés / \$3.75 per piece**

*(Our Canapé menus can be tailored for your event)*

### Meat

- Steak tartar, miso, crispy shallot, saffron emulsion (GF) (DF)
- Chicken and smoked cheese lolly pops, tomato relish
- Smoked ham hock and feta croquettes with apricot and red capsicum relish
- Fried mac and cheese bite with confit garlic aioli
- Fried chicken on waffle, sour cream chilli
- Seared beef skewer with mango and pineapple salsa, coriander (GF) (DF)
- Barbequed pulled pork slider with jalapeno mayonnaise, pickle (DF)
- Berber spiced lamb and quinoa Kofta with harissa mayo and dukkha (GF) (DF)
- Smoked chicken and avocado rice paper rolls (GF) (DF)
- Cumin spiced meat balls with harissa yoghurt (GF)

### Seafood

- Coromandel 1/2 shell oyster with Ponzu gel and pickled radish (GF) (DF)
- Cured king salmon with whipped coconut cream and lime dust (GF) (DF)
- Grilled tiger prawn with Romesco salsa (GF) (DF)
- Scallop and chorizo wonton with basil and chilli mayo
- Sesame seared tuna with wasabi and avocado purée and crisp shallot (GF) (DF)
- Citrus cured kingfish with crème fraiche, candied beets and pearl caviar (GF)
- Japanese prawn and crab pancake with Kewpie mayo and barbeque sauce (GF) (DF)

GF – Gluten Free, DF – Dairy Free, V - Vegetarian

**All prices exclude GST**

*All prices on this page are per person excluding GST. Please note our dishes may contain nuts or traces of nuts, ensure you advise your event planning manager of your guests' food allergies or intolerances. Management reserves the right to change prices in line with market fluctuations. Minimum guest numbers apply.*



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### Vegetarian

- Corn and mozzarella arancini with onion aioli
- Spinach, potato, asparagus, feta and sumac Labneh tortilla (GF)
- Pani puri with coconut and coriander chutney (Vegan)
- Goat's cheese and basil fritter with sundried tomato pesto
- Eggplant chip with onion jam and whipped sweet potato (GF) (DF)
- Candied beet with, whipped feta and pistachio granola (GF)

### Petit Fours

- Selection of house made macarons (GF)
- Milk chocolate and Baileys mousse
- Mini Pavlova with vanilla crème and berries (GF)
- Rose marshmallows (GF) (DF)
- Tropical panna-cotta with roasted pineapple salsa (GF) (DF)
- Lemon cheesecake with mango mousse
- House made fudge (GF)
- Citrus tart with torched meringue
- Red berry mousse and white chocolate (GF)
- Assorted chocolate lolly pops

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