



CANAPE MENU

COLD CANAPES

Smoked Chicken Tart with rocket and pesto

Fresh King Prawn Tart with mango and chilli salsa

Peking Duck Pancake Roasted duck breast with cucumber, shallot and hoi sin wrapped in Chinese pancake

Heirloom Tomato and Feta Tart Blistered cherry tomatoes with little creek feta cheese

Pacific Oysters with a chilli, soy and sesame dressing

Roast Beef and Horseradish Tart Fillet of beef cooked rare dressed with horseradish and micro salad

Caprese Skewer Cherry Tomato, bocconcini and fresh basil

Roast Beetroot Tart oven roasted beetroot with whipped goats curd

Smoked Huon Salmon with crème fraiche and bronzed fennel on toasted brioche

Avocado and Feta Smash on toasted tostada

HOT CANAPES

Mac'n'Cheese Croquettes with chipotle mayo

Twice Cooked Pork Belly with a Asian caramel glaze

Pork and Ginger Spring Rolls with Vietnamese dipping sauce

Arancini Di Riso a traditional Sicilian arancini recipe

Homemade Moroccan Pork Sausage Rolls

Lamb Kofta with cumin yoghurt

Zucchini and Corn Fritters with chilli jam

Satay Chicken Skewers chargrilled and served with our own satay sauce

Pepper Beef Pie with homemade tomato chutney

Spanakopita Greek Spinach and Feta Triangles served with tzatziki

SUBSTANTIALS

Korean BBQ Chicken Slider with pickled carrot, coriander and sriracha mayo

Pulled Pork Slider with apple and radish slaw

Lamb Shoulder slow baked in our woodfire oven with creamy mash

Roast Pumpkin and Sage Ravioli with a sage and burnt butter sauce

Classic Caesar Salad with poached chicken and our own Caesar dressing

Prawn Cocktail with fresh avocado and iceberg lettuce

Six Choices \$22pp | Six Choices Plus 2 Substantials \$30pp | Ten Choices \$36pp | Substantials \$6 each