







Please choose 6 from the list below serves 10 pieces per person
Minimum 45 Maximum 100 people
\$17.00 per head



Hot Canapés

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- Crumbed salt and pepper chicken with lime aioli gf-df
- Indian chicken korma on mini poppadums served with mango chutney & yoghurt
- Bacon & sweet potato rosti topped with creme fraiche & chives
- Chilli chicken spears with sumac yoghurt gf
- Panko crumbed market fish with celery salt & wasabi aioli gf-df
- Beef & burgundy tartlets topped with a creamy potato & chive mash
- Asian style crisp salt & pepper calamari gf-df
- Zucchini & haloumi fritters with spiced yoghurt v
- Hosin & ginger marinated beef skewers gf-df
- Homemade mini quiche - chef's choice (vegetarian option) v
- Lamb kofta skewers - lamb flavoured with herbs & spices served with tzatziki

Cold Canapés

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- Antipasto of vine ripened tomato, feta and fresh basil served on cristini v
- Tartlets filled with creamy avocado & tomato salsa v
- Cucumber cups with Thai beef salad gf-df
- Pea pancakes topped with cured salmon & herbed sour cream
- Mediterranean bruschetta with rocket pesto, olives, eggplant, semi dried & capsicum

Desserts Canapés

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- Orange & almond friands with persian fairy floss
- Chocolate caramel Cups
- Mini lemon meringue tarts
- Apple & blueberry crumble