








**Please choose 6 from the list below serves 10 pieces per person**  
**Minimum 45 Maximum 100 people**  
**\$20.00 per head**



### **Hot Canapés**

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- Macadamia crusted chicken strips with chilli & coriander glaze gf-df
- Beef wellington with crisp enoki
- Deep fried coconut prawn with Lime aioli gf-df
- Spiced lamb garnished with eggplant & spiced yoghurt served on crisp flat bread v-gf-df
- Indian chicken korma on mini poppadums served with mango chutney & yoghurt
- Bacon & sweet potato rosti topped with creme fraiche & chives
- Beef & burgundy tartlets topped with a creamy potato & chive mash
- Zucchini & corn fritters served with citrus aioli v-df
- Seared scallop with pickled ginger and ponzu gf-df
- Crisp pork belly with caramelized pear puree gf-df

### **Cold Canapés**

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- Antipasto of vine ripened tomato, feta and fresh basil served on cristini v
- Roulade of cured salmon, lemon crème fraiche gf
- Vol-au-vent filled with citrus & tea glazed duck df
- Chargrilled vegetable and goats cheese roulade on herbed crostini v
- Rare roast beef bruschetta topped with caramelized onion
- Goats cheese tartlet with caramelised fennel
- Handmade assorted Japanese nori rolls (veg- option)

### **Desserts Canapés**

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