

CANAPE MENU

Choose from the price-per-head options or purchase per-portion items from the menu below
(minimum 25 pieces per item)

\$25 per person: Select 6 canapé items

\$35 per person: Select 7 canapé items and 1 substantial

\$45 per person: Select 8 canapé items and 2 substantial

Per Portion \$3.00

Heidi Gruyere cheese puff (v)

Rare beef, baby spinach and horseradish cream on crostini

Tomato and basil bruschetta with balsamic reduction (v)

Vegetarian samosa with cucumber raita (v)

Vegetarian spring rolls with sweet chili sauce (v)

Thai fish cakes with coriander dip

Fried mushroom risotto ball stuffed with brie cheese (v)

Per Portion \$4.00

Smoked salmon on crostini with crème fraiche and dill

Chicken saltimbocca – chicken wrapped with sage and prosciutto (gf)

Steamed pork and prawn dim sim with sweet soy dipping sauce

Freshly shucked oysters served with mignonette dressing (gf)

Confit cherry tomato tartlet with caramelized onion and goat's cheese (v)

Fresh spring rolls with julienne carrot, avocado, bean sprouts, coriander & vermicelli in rice paper, served w/hoisin sauce (v) (gf without dipping sauce)

Per Portion \$4.50

Traditional beef pie

Spring lamb pie

Chicken and leek pie

Assorted quiches

Fresh prawn spring rolls with julienne carrot, avocado, bean sprouts, coriander & vermicelli wrapped in rice paper, served with hoi sin sauce (gf without dipping sauce)

Chicken satay skewer

Home-made sausage rolls with tomato sauce

Per Portion \$5.00

Potato rosti with char-grilled vegetables and basil pesto (v) (gf)

Panko crumbed prawns with cocktail sauce

Seared scallop and creamed avocado tartlets

Deep fried chicken or vegetable dumplings with a tomato & sesame seed dipping sauce

Mini beef burgers with caramelized onion, rocket and tomato relish

Grilled lamb cutlets with thyme and served with romesco sauce (gf without dipping sauce)

Sweet potato and corn fritters with pesto & sour cream (v) (gf)

Per Portion \$7.50 (substantial)

Salt and pepper squid (gf)

Tempura battered fish and chips with tartare sauce

Chicken curry with steamed rice and mint yoghurt (gf)

Hokkien noodles, bok choy, bean sprouts, onion, capsicum and oyster sauce – chicken or beef

Thai beef salad, cabbage, onion, capsicum, sesame seeds and nam jim dressing

Spinach, smoked mozzarella and mushroom risotto (v) (gf)

Dessert (\$4 per portion)

Chocolate mousse tartlet

Mini Pavlovas

Fruit Skewers (gf)

Large Platters (approx. 8-10 people)

Dip & Sourdough – a selection of three dips served with toasted sourdough \$50

Seafood Platter - a selection of seasonal seafood with rosemary and sea salt fries \$70

Vegetarian Platter – Spring rolls, samosas, curly fries with a selection of dipping sauces (V) \$50