

— CANAPÉS & a Little More.. —

Canapés is a French term describing a type of "Hors d'oeuvre", a small, prepared and usually decorative food, held in the fingers and often eaten in one bite.

We suggest the following portions for your function:

1 hour - 4 Canapés 2 hrs - 6 Canapés
3 hrs- 7 Canapés & 1 Little More 4 hrs - 9 Canapés, 1 Slider & 1 Little More



Hot Options (from \$3.50)

Seafood

- Pan Fried Sea Scallops wrapped with Pancetta served with Lemon dip - gf
- Crab Twister in Filo Pastry served with Ginger & Soy sauce
- Oysters Kilpatrick
- Seared Tuna Dices with Coriander & Wasabi Yoghurt - gf
- Coconut Coated Prawns served with Sweet Chilli sauce
- Garlic & Chilli Prawns served with a squeeze of Lemon - gf
- Chorizo & Scallops Skewers with Lemon juice - gf

Meat

- Roasted Beef Tenderloin served on Toast with Horseradish Dressing
- Spicy Moroccan Lamb Chop Served with Mango Chutney - gf
- Chicken Tenderloins Kebabs served with Ranch dipping Sauce - gf
- Rosemary Lamb Brochettes with Mint Yoghurt Sauce
- Pulled Pork mini Sliders with Beetroot, Rocket & Apple Chutney
- Lamb Pastizzi served with Yogurt dipping Sauce - gf
- Mini Beef Pies with Smoky Tomato Sauce
- Mini Pork & Fennel Sausage Rolls with Tomato Sauce
- Meat Balls with Smoked Tomato Chutney & Garlic Mayonnaise
- Ham & Cream Cheese Pinwheels

Vegetarian

- Sweet Potatoes & Spinach Croquettes - gf, vn
- Pine Nuts & Parmesan Palmiers - v
- Leek & Pesto Vol-au-Vent - v
- Spring Rolls with fresh Mint & Ginger dipping Sauce - v
- Wild Mushrooms, Pesto or Cheese Arancinis with Saffron Sauce - v
- Assorted Mini Quiches - v, gfo
- Mini Pissaladière - (*Traditional Onion Tartlet*) - v
- Walnut & Blue Cheese Puff - v



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Cold Options (from \$3.50)

Seafood

- Fresh Oysters served with Shallot Vinegar – gf
- Smoked Salmon on Blinis with Sour Cream & Chives
- Smoked Tarramasalata Mousse on Pumpnickel & Caperberries
- Seared Tuna Cubes Coated with Black Sesame Seeds & Dill
- Salmon Tartare on Toast with Lilliput Capers

Meat

- Roasted Asparagus & Red Peppers Involtini wrapped in Prosciutto – gf
- Home-Made Pork Rillettes Tartines with Cornichons Garnish
- Beef Tenderloins Canapé with Classic Béarnaise Sauce
- Cucumber Cups filled with Cream Cheese, Mint & Crispy Bacon – gf

Vegetarian

- Caramelised Onion & Fetta Frittata – v, gf
- Ratatouille Tartlets with Goat Cheese Curd – v
- Blue Cheese & Roasted Pear on Toasted Baguette – v, vno
- Brie & Strawberry on French Baguette – v
- Gruyère & Red Grape Pick – v, gf
- Pumpkin & Spinach Frittata with Goat Curd – v
- Beetroot Canapé with Danish Fetta & Rocket – v, gf
- Teriyaki Tofu Sushi with Pickled Ginger & Soy Sauce – vn, gf
- Grilled Zucchini & Sweet Potatoes Rolette with Coriander – vn

Add something a little different with “Verrines Apéro” (from \$4)

Chic & Delicate Shot Glasses & mini Fork, with Your Choice of Salad:

Smoked Duck & Prosciutto/ Salmon & Mixed Citrus/ Caesar Salad/
Beetroot, Avocado & Coriander/Classic Prawns Cocktail /Waldorf Salad

Sweets Options - “Petits Fours” (from \$3)

- Chocolate Brownies – gf
- Assorted Mini Tartlets (*Strawberry, Fruit, Lemon, Mixed berry, chocolate ganache*)
- Mini Mille-Feuilles
- Mini Crème Brûlée
- Fruit Salad Verrine
- Fruit Kebabs
- Custard filled Choux (chocolate, coffee, Grand Marnier)



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“A Little More...”

Fork Food for Stand Up Dining
Served in Individual Disposable Container & Cutlery
(from \$9.50)

- Traditional Beef Bourguignon with Potato Purée
- Moroccan Chicken with Green Olives & Preserved Lemon with Couscous
- Lamb Tagine with Apricots & Prunes with Mixed Quinoa - gf
- Potato Gnocchi, Tomato, Olives, Shaved Parmesan & Basil - v
- Pulled Pork Brioche Burger with Beetroot, Rocket & Seeded Dijon Mustard
- Pulled Lamb Brioche Burger with Mango Chutney & Minted Yoghurt
- Tasmanian Salmon with Red Capsicum Coulis & Roasted Potatoes - gf
- Beer Battered Snapper & Hand Cut Chips with Tartare Sauce
- Malaysian Green Curry Chicken served with Jasmine Rice

gf – gluten free gfo – gluten free option v – vegetarian vn – vegan

Additional special dietary will be individually catered for. Ask us for more details.

BON APPETIT...!



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