

Canape Menu



CANAPE

Petite Gourmet Sausage rolls

Frittata - Roast Vegetable and herb

Satay Chicken Skewers - with a peanut sauce

Blini - Smoked salmon, Sour cream & Chives

Arancini - Pumpkin & parmesan or Mushroom & Mozzarella

Sliders - Halloumi, iceberg lettuce, honey mustard dressing or Cheese burger with pickles and chipotle mayo or Crispy chicken with slaw and aioli

Crispy Buttermilk fried chicken with chipotle mayo and fresh chilli

Vegeterain Spring Rolls with dipping sauce

Mini Bruschetta with balsamic glaze

Panko and coconut prawns with lime mayo

Salt and pepper squid with harissa yogurt

DESSERT

Chocolate brownie with a raspberry mascarpone cream and freeze dried raspberries (gf)

Petite meringue with vanilla bean mascarpone and berry compote (gf)

Cheesecake bites - assorted flavours

Truffle slice with caramelized pecan crumble (gf)

Petite custard tartlets with spiced apple and custard filling and lemon curd custard and meringue crumb

Petite orange cakes with a citrus cream and candied orange (gf)(df on request)

Caramel filled chocolate petite cake (df & vg)

Seasonal fruits

3 Options \$16 or 6 Options \$30



Platter Menu

Platters

Deli Board Cheese selection

Mixture of soft and hard cheeses, 2 types of cured meat, chutney, olives, pickles and crackers and bread \$105 (gf on request)

Mini croissant Platter

Mini croissant platter with chef selection of fillings \$90 (vegetarian on request)

Kids Platter

Nuggets and chips w/ sauce, and fresh fruit \$65

Chefs Selection

Dessert platter - Raspberry brownie, Cheesecake bites and mini meringues with fresh cream and compote \$95 (gf on request)

Fruit Platter

Selection of fresh seasonal fruits \$75

All platters are designed to cater for 5-7 people, prices are excluding gst