

Spring Summer Canapé menu 2019

All canapés come in increments of 20 per platter

Cold Platters

Cucumber, baba ganoush, dehydrated olives [gf] (vgo)	65
Cajun beef flank, salsa verde, puff pastry crisp	70
Caramelised onion and goats cheese tart [gfo] (v)	65
Pork rillettes, cornichon, on melba toast [gfo]	70
Smoked salmon, blinis, chive sour cream	75
Mini tomato bruschetta, goats cheese (v) (gfo) (vgo)	65
Chicken liver parfait, tomato chutney, on melba toast [gfo]	70
Pear, sheep milk blue cheese, walnut (gf)	75

Hot Platters

Roasted pancetta wrapped dried plums (gf)	65
Serrano ham croquette, Romanesco dip (gf)	70
Fish goujons, spicy tartare, lemon (gf)	70
Leek and Gruyere arancini (v) (gf)	70
Pork & Fennel sausage rolls, Piccalilli	75
Grilled haloumi, capsicum and almond dip, olive crumbs (v)	75
Thai chicken & coconut bites, sweet chilli sauce (gf)	70
Crumbed prawn, wasabi mayo (gf)	75

Hand held

Wagyu beef slider, cheese, tomato chutney & pickles (gfo) (vo)	9ea
Pulled smoked brisket beef taco, corn salsa, jalapeno aioli (vo)	7.5ea
Crumbed snapper Bao bun, Asian salad, peanuts and seeds in Nam Jim dressing (vo)	7.5ea

Dessert Platter

Pear, almond and cognac tartlets (gf)	65
Mini Vanilla panna cotta, macerated raspberry (gf)	65
Hazelnut and Chocolate brownie, dulce leche,	65
Our mini snickers peanut mousse, caramel and chocolate (gf)	65

Please note below before ordering

**All orders must be placed 7 days in advance*

**A 50% deposit is required for all canapé orders*

**Canapé orders must consist of some cold and hot items; when ordering more than Six Different Platters.*

**We cater for all food allergies and dietary requirements with 7 day advance notice.*

**If there is something specific you would like tailored for you, chef will gladly sit down with you & discuss your requirements.*

