

canapé menus

Minimum of four pieces per person per hour of function.

Cold Selection

\$3.70 per piece

Seared beef on garlic crouton with anchovy butter
Roma tomato, feta, & red onion bruschetta
Assorted sushi, wasabi & soy
Smoked chicken & avocado on crouton
Smoked salmon & horse radish mousse tartlet, almond & dill
Roasted lamb on garlic crouton
Vietnamese rice paper rolls
Thai beef salad
Brocolini & blue cheese frittata
Tandoori chicken wrap
Swimmer crab & avocado tartlet, king island crème fraiche
Fresh natural oysters with lemon
Caramelized red capsicum & rosemary filoette
Kryton goats cheese, semi-dried tomato, crouton, balsamic glaze
Toasted brioche with anchovy and kalamata olive tapenade

Hot Selection

\$4 per piece

Arancini (risotto balls) capsicum aioli
Lamb kafta
Marinated beef skewers
Crumbed reef fish goujons, lemon mayonnaise
Salt & pepper tiger prawns, chilli jam
Chicken wantons
Gourmet mini quiche lorraine
Indian spiced lentil & vegetable filo parcels
Lamb skewers, minted yoghurt dip
Vegetable spring rolls, soy dipper
Lemon pepper fried squid
Satay chicken skewers
Steamed scallop dumpling with pickled vegetables
Gourmet mini pies, tomato sauce
Gourmet mini sausage rolls
Crispy duck & native plum dumpling, chilli lime dip
Thai crab cakes
Three cheese fritters, tomato coulis
Zucchini & sweet corn pancakes, roasted pepper relish

Natural oysters, fresh lime

\$36 per doz

Optional Accompaniments

- Mezze plate, flat bread, olives, feta & dips
- Platter of antipasto with flat bread
- Platter of fine Australian cheese
- Chef's dessert selection

\$19.5 each

\$24 each

\$75 each

\$4 each