



Canapes Menu

Suitable for Events and Corporate Catering

- Smoked salmon blinis with dill and caper - creme fraiche (NF)
- Prosciutto wrapped pork filet with cauliflower puree and broad beans (GF, NF)
- Grilled mushroom with mozzarella and pesto (V, GF)
- Chilli Mac n Cheese croquette with BBQ sauce (V, NF)
- Lobster tail - truffle ravioli on spinach creme with basil infused oil (NF)
- Ratatouille skewers (VG, GF, NF)
- Grilled prawns with wasabi Japanese mayo (GF, NF, LF)
- Spanner crab salad on toasted brioche (GF a, NF)
- Gruyere cheese souffle with cherry tomato and thyme chutney (V, NF)
- Stuffed zucchini rolls with ricotta, olive and basil semi dried tomatoes (V, GF, NF)
- Butternut pumpkin tartlet with fresh basil (VG, NF)
- Preserved lemon cured salmon with herb cream cheese on cucumber (GF, NF)
- Smoked caviar and chive crème fraiche on house-made lavosh cracker with radish (NF)
- Lamb cigar with roasted capsicum yoghurt (NF)
- Mini corn frites with capsicum – chilli gel (VG, NF)
- Asparagus and parmesan puff pastry tart (V, NF)
- Duck liver pate on sweet potato crisp (GF, NF)
- Sesame seared tuna with avocado and pickled red onion (GF, NF, LF)
- Broccoli and cashew butter tart (VG, NF)
- Pressed lamb shoulder with baba ghanoush and mint (GF, NF)
- Beetroot tart with herb feta (V, VG a, NF)
- Avocado and prawn ceviche tart with pickled shallots (NF, LF)
- Gnocchi in roasted beetroot creme with aged vinegar and basil (V, VG a, NF)
- Glazed pork belly with spring onion (GF, NF, LF)
- Kingfish crudo with pickled baby beets, spring onion infused oil and avocado (GF, NF, LF)
- Pulled beef cheek on butternut pumpkin puree with brussels sprout leaves (GF, NF)
- Lamb backstrap with confit sweet potato and sugar snaps (GF, NF)
- Mussel and white wine risotto (GF, NF)

- Pumpkin, roquette and blue cheese quiche (V, NF)
- Mini cheeseburger (NF)
- Chicken and leek pie with pineapple relish (NF)
- Beef pie with cranberry BBQ sauce (NF)
- Lemon meringue tart (V, NF)
- Coconut cake with cocoa crunch (V, NF)
- Salted caramel and milk chocolate in short bread with frosted peanuts (V)
- Mini pavlova with rhubarb and pistachio dust (V, GF)
- Mini apple strudel pillows (V)
- Pistachio cake with raspberry - white chocolate (V)
- Passion fruit curd tart with raspberry crumb (V)
- Chocolate brownie bites with raspberry cream (V)
- Black forest cheesecake (V, NF)
- Deconstructed crème brulee tart with strawberry (V)

V =vegetarian, VG = vegan, GF = gluten free, NF = nut free, LF = lactose free.