



Vegetarian Canapés (Cold)

Field mushroom gremolata with fresh parsley and garden herbs (GF)
Pesto goat cheese tarts with homemade tomato relish
Artichoke and roasted vegetable tart with avocado salad
Cherry tomato, bocconcini and caramelised onion tarts
Profiteroles filled with cream cheese, garden vegetables and herbs
Antipasto puff pastry tart with chevre and spring garden herbs
Parmesan croute with tapenade, roast cherry tomato and Hungarian fetta
Vegetarian rice paper rolls with nuoc cham
Roasted vegetable frittata with garlic and olive tapenade
Gippsland Jindi blue cheese shortbread with walnut and quince paste
Zucchini, eggplant, avocado and sundried tomato filo cups

Vegetarian Canapés (Hot)

Chargrilled haloumi skewers with honey, lime and smoked paprika
Vegetable Samosa with mint raita
Mini Mediterranean ricotta tarts
Pumpkin Arancini with garlic aioli
Mushroom Arancini with roasted garlic aioli
Roasted leek and Roma tomato tart tatin with citrus pesto
Sweet potato with seasonal vegetables and seeded mustard sauce
Filo tartlet with ash chevre, caramelised onion and semi dried tomato
Mini veggie burger with chutney and cheddar
Pumpkin, bocconcini and walnut tarts
Sweet potato, eggplant, zucchini skewers with sundried tomato pesto



Meat Canapés (Cold)

Smoked chicken bound with garlic aioli on a half damper roll with baby spinach

Pork medallion on a wild mushroom pancake with apple chutney

Roasted Thai chicken breast with lemongrass, ginger and coriander in a cucumber cup

Crispy Chicken, garden herb & Avocado tart

Rare roast beef on Yorkshire pudding with fine dice roast potatoes, vegetables and red wine jus

Tender beef fillet on a chive polenta disc with salsa verde and roast vegetables

Vietnamese rice paper rolls with bbq pork

Chat Marsala chicken tart with yoghurt and mango chutney

Lemongrass chilli chicken on roasted sweet potato with fried lotus root

Peking duck pancake with Char Siu sauce, cucumber and shallot

Pesto chicken and sun-dried tomato frittata with capsicum jam

Cajun chicken, guacamole with lime, ripe tomato and coriander wraps

Shredded confit pork and rocket rollups with parsley and chervil

Chargrilled beef fillet with caramelised onion, crème fraiche and horseradish relish

Slow cooked chicken Caprese tarts with fresh mozzarella and chiffonade herbs

San Danielle prosciutto with fig, pecan and Tarago River blue cheese

Meat Canapés (Hot)

Cocktail tandoori chicken pizzettes with mint yoghurt, cashew nuts and mango chutney

Creamy chicken, double brie and cranberry gourmet pie



Meat Canapés (Hot) continued...

Mini Wagyu beef burgers with house made tomato chutney and cheddar

Moroccan spiced lamb Kofta with North African spiced yoghurt

Chicken souvlaki skewers with peri peri aioli

Oven baked lamb Samosa

Chicken, leek and mushroom gourmet pie

Beef & Guinness gourmet pie

Steamed chicken, ginger, shallot, coriander and shitake mushroom dumplings

Chicken and mushroom empanadas with salsa picante (garlic chilli)

Chorizo sausage rolls with tomato and basil ketchup

Lamb and sweet potato skewers with lemon herb dressing

Grilled chicken burger with garlic aioli and Swiss cheese

Seafood Canapés (Cold)

Smoked salmon, cream cheese and dill mini bagels

Tamari soy, cucumber and seared yellow-fin tuna with white radish

Gravadlax tart with eschalot and sauce remoulade

Chirashi sushi with sweet & sour prawn

Sashimi salmon and avocado in a cucumber cup with salmon roe and chervil

Salmon Ceviche with a mango, papaya and mint salad

Smoked salmon and dill pinwheel with salmon roe

King prawn and lime mayonnaise rice paper rolls

Atlantic salmon Maki with fresh ginger, shallot & cucumber salad

Flaked Huon River trout with crème fraiche and dill on a Panini croute

Spicy seared tuna tartlets with daikon radish, avocado and ginger



Seafood Canapés (Hot)

Prawn, lemongrass and ginger and chilli wonton

Thai fish skewers

Smoked salmon, spinach and parmesan muffin

Coriander & lime fish cakes with panko crumb and Japanese mayonnaise

Coconut beer battered prawns with homemade tomato chutney

Crispy tuna and sushi rice cakes with black sesame and mirin

Mini gourmet Fisherman's pies topped with roasted garlic parmesan mash

Gruyere and king prawn puffs with ocean trout roe

Chilli lime barramundi tartlets with coriander pesto

Dessert canapés

Chef selection of canape desserts and petit fours

Assorted macaroons

Chef selection of gluten free canape desserts and petit fours (add \$1)

Chef selection of dairy free canape desserts and petit fours (add \$1)

30-minute event, choose 4 canapes from the list - \$20.00 per person

45-minute event choose 5 canapes from the list - \$25.00 per person

1 hour event choose 6 canapes from the list - \$29.00 per person

1.5-hour event choose 8 canapes from the list - \$34.00 per person

2-hour event choose 10 canapes from the list - \$40.00 per person