



Vegetarian Canapés (Cold)

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 (GF, DF, Vegan)

Roasted vegetable frittata with garlic and olive tapenade (GF)

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 (GF)

Vegetable Samosa with tamarind coconut yoghurt (DF, Vegan)

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

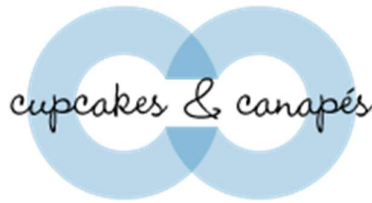
Sweet potato with seasonal vegetables and seeded mustard sauce

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 (GF)



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 (GF)

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

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 and roast vegetables (GF)

Vietnamese rice paper rolls with bbq pork (GF, DF)

Chat Marsala chicken tart with yoghurt and mango chutney

Lemongrass chilli chicken, roasted sweet potato with fried lotus root (GF, DF)

Duck pancake with Char Siu sauce, cucumber and shallot

Pesto chicken and sun-dried tomato frittata with capsicum jam (GF)

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 (GF)



Meat Canapés (Hot)

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

Creamy chicken, double brie and cranberry gourmet pie

Mini Wagyu beef burgers with house made tomato chutney and cheddar

Moroccan spiced lamb Kofta with North African spiced yoghurt (GF)

Chicken souvlaki skewers with peri peri aioli

Oven baked lamb Samosa

Chicken, leek and mushroom gourmet pie

Beef & Guinness gourmet pie

Steamed pork, 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 (GF, DF)

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 (GF)

Gravadlax tart with eschalot and sauce remoulade

Chirashi sushi with sweet & sour prawn (GF, DF)

Sashimi salmon and avocado, cucumber cup with crème fraiche (GF)

Salmon Ceviche with a mango, papaya and mint salad (GF, DF)

Smoked salmon and dill pinwheel with salmon roe

King prawn and lime mayonnaise rice paper rolls (GF, DF)

Atlantic salmon Maki with fresh ginger, shallot & cucumber salad (GF, DF)



Seafood Canapés (Cold) continued.

Flaked Huon River trout with crème fraîche 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 (GF)

Smoked salmon, spinach and parmesan muffin

Coriander & lime fish cakes with panko crumb and Japanese mayonnaise

Coconut beer battered prawns with Hoi Sin & Japanese mayonnaise

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 chilli aioli

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 - \$22.00 per person

45-minute event choose 5 canapes from the list - \$27.50 per person

1 hour event choose 6 canapes from the list - \$32.00 per person

1.5-hour event choose 8 canapes from the list - \$37.50 per person

2-hour event choose 10 canapes from the list - \$44.00 per person