

## Winter/Spring 2024 Canapes Menu

For groups of 30 or more we offer the following:

### Set Menu (below)

\$42 for 7 savory canape items with a minimum of 2 cold items.  
Substantial items to be added at applicable cost.

### COLD CANAPES

- Poached Chicken and Cucumber Sandwich (VEG)
- Smoked Cherry Tomato, Buffalo Mozzarella, Basil (GF, VGT)
- Spanner Crab Salad, Puffed Rice Cracker (GF)
- Tomato and almond Gazpacho,  
Fragrant Herbs, EVOO (GF, VEG)
- Freshly Shucked Oyster, Mignonette Dressing (GF)
- Confit Duck Leg Rillettes, Grain Mustard,  
Sourdough Crouton (GF)\*
- Yellowfin Tuna Tartare, Spicy Mayo, Potato Cracker (GF)

### HOT CANAPES

- Steamed Mussel On Garlic Toast, Saffron Aioli
- Spiced Lamb Meatball, Mint Yoghurt (GF)
- Saganaki, Fennel Marmalade (GF, VGT)
- Baked Scallop, Tomato Salsa, Dill Crust
- Comte Cheese Profiterole, Chives
- Mushroom Arancini, Tarragon Mayonnaise
- Coconut Crumbed Tiger Prawn,  
Green Curry Mayonnaise
- Pork And Fennel Sausage Roll
- Spinach And Ricotta Spanakopita (VGT)

### SUBSTANTIAL ITEMS \$ per piece

- Beef Cheeseburger Slider,  
Chorizo Aioli, House Made Milk Bun \$9
- Panko Crumbed Prawn Roll,  
Lettuce, Herbs, Spicy Mayo \$9
- Charcuterie Selection,  
Pickles, Grilled Focaccia (GF)\* \$12
- Cheese Selection, Fruit, Crackers (GF)\* \$12
- Beer Battered Rockling, Tartare Sauce \$10
- Spicy Pork Ragu with Orecchiette,  
Basil, Parmesan \$12
- Pumpkin Risotto,  
Smoked Goats Cheese (GF, VGT) \$9
- Fried Free Range Chicken Thigh,  
Chili and Fennel Seed Salt \$9

### DESSERT CANAPES \$ per piece

- Dark Chocolate and Walnut Brownie \$6
- Macaron (Chocolate or Salt Caramel) (GF) \$7
- Lemon Meringue Tart \$6

(VEG) - Vegetarian (GF) - Gluten Free (VGN) - Vegan

\*If you see an asterisk symbol please ask your waiter for that specific requirement

Please note menu items are subject to change and are based on seasonal availability. Terms & Conditions will apply.

