CANAPES MENU



CANAPES

PER PLATTER OF 20

Frittata with pumpkin, feta, spinach and pine nuts (gf,v)	\$ 55
Vegetable spring roll with chilli jam (v)	\$ 65
Duck and plum spring rolls with ponzu sauce	\$ 75
Satay chicken skewers (gf)	\$ 65
Lamb koftas with lemon and mint yoghurt (gf)	\$ 75
Chicken goujons with chilli jam	\$ 55
Four cheese arancini with tomato relish (v)	\$ 70
Mac n cheese bites with sriracha mayo (v)	\$ 60
Mini beef pies	\$ 60
Mini pork sausage rolls	\$ 55
Tempura coconut prawns with mango chutney	\$ 70
Mexican meatballs with tomato and bean sauce (gf)	\$ 60
Salt and pepper crumbed calamari with candied lime aioli	\$ 70
Fried ricotta gnocchi with tomato sugo (v)	\$ 55
Sushi selection, vegetarian, chicken and tuna (45 pieces)	\$ 99

SANDWICHES - \$85

Chefs selection of four fillings on Turkish bread

Selection of chef's desserts

EXTRAS

CHIPS - \$45

With tomato sauce and aioli

CAJUN WEDGES - \$50

With sweet chilli and sour cream

TEA & COFFEE - \$90

Self-serve tea and coffee station for 30 people

Food will be laid out on tables for guests to help themselves

Catering brought out by 9pm

All catering must be ordered and paid for in advance

Please note that menus and pricing are subject to change without notice