

# CANAPÉS & PETIT FOURS

## SHARING BOARDS

<b>Prosciutto:</b> Prosciutto, roasted peppers, Sicilian olives, artichoke pesto, arancini, focaccia – serves up to 4		48
<b>Balaboosta:</b> Loaded hummus, Turkish bread, quinoa & feta falafels, spicy yoghurt sauce – serves up to 4		42
<b>Ploughman:</b> Chicken liver parfait, cornichons, beetroot relish, aged cheddar, baguette – serves up to 4		44
<b>Grazing platter</b> - a selection of hot finger foods with dipping sauces – serves up to 8		85
<b>Cheeseboard</b> - three local cheeses with walnut bread, sesame lavosh, grapes & quince paste – serves up to 8		125

## CANAPÉS

\$6 per piece | 4 choices : \$24pp | 5 : \$30pp | 6 : \$36pp | 7 : \$42pp

### COLD CANAPÉS

### HOT CANAPÉS

Chilled tiger prawns, marie rose sauce <sup>GF/DFp/NF</sup>

Fried salt & pepper calamari, aioli <sup>DF/NF</sup>

Market fish ceviche spoons with coconut cream, lime & chilli <sup>GF/DF/EF/NF</sup>

Tempura market fish goujons, tarragon tartare <sup>NF</sup>

Smoked salmon bruschetta, taramasalata, radish & cucumber dip <sup>DFp/NF</sup>

Steamed pork & chive dumplings, sesame, soy vinegar <sup>DF/NF</sup>

Smoked salmon blini, creme fraiche, popcorn capers & chives <sup>NF</sup>

Kransky & potato rolls with crème fraiche & chives dip <sup>GF/EF/NF</sup>

Cheese puffs with blue cheese crème & quince paste <sup>EF/NF/Vegetarian</sup>

Kransky sausage rolls with Dijon & puff pasty, tomato sauce <sup>NF</sup>

Cherry tomato & basil pesto crostini, balsamic glaze <sup>DFp/EF/Vegan possible</sup>

Pork belly bites, apple caramel & pickled ginger mayo <sup>GF/DF/NF</sup>

Thai vegetable rice rolls, sesame & soy sauce, chilli jam <sup>GF/DF/EF/NF/Vegan</sup>

Crumbed free range chicken bites with bang bang sauce <sup>NF</sup>

Seasonal crudités, hummus with dukkah & olive oil <sup>GF/DF/EF/NF/Vegan</sup>

Handmade arancini, served with aioli <sup>GF/DFp/EFp/NF/Vegan possible</sup>

Falafels, balaboosta sauce & coriander <sup>GF/NF/Vegan possible</sup>

Beetroot & plum bites, hoisin sauce & vegan aioli <sup>DF/EF/Vegan</sup>

## PETIT FOURS

1 choice : \$6pp | 2 : \$12pp | 3 : \$18pp | 4 : \$24pp

Raspberry lamingtons with whipped cream <sup>NF</sup>

Mini lemon meringue pies <sup>NF</sup>

Chocolate, orange & coconut truffles <sup>GF/NF/EF</sup>

Mini pavlovas, whipped cream & kiwifruit <sup>GF/DF/NF</sup>

Mini banoffee pies <sup>NF</sup>

Brownie boysenberry vegan moussecake <sup>DF/EF</sup>

Strawberries dipped in chocolate <sup>GF/DF/NF/EF</sup>

MINIMUM ORDER FOR CANAPÉS & PETIT FOURS IS 20 PERSONS. MENU SELECTIONS SUBJECT TO CHANGE.  
DIETARY REQUIREMENTS CATERED FOR, BUT WILL HAVE TO BE ADVISED IN ADVANCE AS WELL AS ON THE DAY

GF - GLUTEN FREE   DF - DAIRY FREE   NF - NUT FREE   EF - EGG FREE