

CANAPE SELECTIONS

½ HOUR – 3 CANAPÉS PER PERSON \$19.00pp

1 HOUR – 6 CANAPÉS PER PERSON \$36.00pp

2 HOURS – 8 CANAPÉS PER PERSON \$46.00pp

HOT SELECTION

Roasted pumpkin arancini & basil pesto
Tandoori chicken skewer served with raita
Slow roasted pork belly, apple & sesame salad on oriental spoons
Gyoza dumpling with ponzu sauce
Coconut prawns with lime mayo & coriander
Petit beef & cheese slider with tomato relish
Tempura pork belly, asian slaw, chilli, crispy shallot
Zaatar spiced chicken skewers, spiced sour cream, soft herbs
Prawn & chorizo skewer, chimichurri
Thai style prawn cone, spiced soy
Mini lamb koftas, spiced yoghurt, mint
Salt & pepper squid, citrus aioli, coriander
Traditional indian vegetable samosa, mint yoghurt
Roasted pumpkin arancini balls, basil pesto
Mini Spring roll shots, Lime, chilli,

COLD SELECTION

Oysters with zesty lime juice & cracked pepper
Goats cheese & caramelized onion tartlets
Tartlets of smoked salmon & dill crème fraiche
Crab salad on oriental spoon
Roasted pumpkin, sage & hummus tartlet
Crostoni of smoked chicken & avocado salsa
Individual Prawn cocktail pots
Vietnamese rice paper rolls with fresh
vegetables, lime & coriander dipping sauce
Crostoni of rare roast beef, horseradish cream &
soft herbs.
Beetroot & fetta tartlet

CANAPE SELECTIONS



SUBSTANTIAL SELECTION +\$9.00pp

Mini burgers, aged cheddar, caramelised onion, bush tomato relish

Mini BBQ pulled chicken slider, crunchy slaw, sriracha mayo

Sticky pork bao bun, Asian glaze, sesame, pickled cucumber

DESSERT

Assorted sweet macaroons

Bitter chocolate mousse, raspberry cacao nibs

Assorted lamingtons

Assorted French style tartlets

European style cream filled profiteroles (N)

Strawberry panna cotta, rose meringue shards, lychee, raspberry

FORKED SUBSTANTIAL CANAPES +\$16.00pp (1 box pp)

Chicken & vegetable stirfry, hokkien noodles, hoisin glaze, coriander

Vegetable nasi goreng, tofu, fried shallots, coriander

Sweet & sour pork, fragrant rice, coriander

Crispy fish & chips, gribiche, lemon wedges

Malaysian style lamb massaman curry, fragrant steamed rice, coriander

Moroccan style 7 spice braised eggplant & chickpea, slow cooked tomato, herbs

Thai style yellow chicken & potato curry, Asian greens, coriander, shallot, fragrant rice