

THE ALBION

ROOFTOP & CLUB

CANAPÉ PACKAGES

BASE CANAPE PACKAGE \$40pp

- Tofu/chicken/prawns/pork/beef/duck/raw salmon, vegetable and Vietnamese mint rice paper rolls, hoi sin (gf, df)
- Dumpling, prawn & ginger, ponzu sauce, sesame (gf, df)
- Popcorn chicken, sticky soy, sriracha mayo (gf, df)
- Lamb kofta skewer (gf, H)
- Beef sausage rolls, tomato relish (df, gf, nf)
- Angus beef sliders, cheddar, burger sauce
- Four cheese and herb arancini, truffle mayo (ve)

ADDITIONAL BITES \$7pp

- Citrus calamari, herbs, aioli (df)
- 5-spice Chicken bites, spice Aioli (gf, df)
- Potato gnocchi with Napoli sauce & mushrooms (gf, vg)
- Italian Arancini (vg, gf)
- Falafel mini sliders, vegan mayo, spinach, tomato (vg)
- Samosas, potato, spinach, cauliflower, peas, onion & garam marsala (vg)
- Fries (sea salt, House Aioli)
- Assorted Pizza Bites (ve, vg AV)
- Oysters infused mignonette dressing, samphire (gf, df) (*must be purchased by the dozen*).

SOMETHING SWEET \$5pp

- Assorted house made truffles (gf)
- Vanilla Bean Pannacottas (gf, nf)
- Raspberry Pannacottas (gf, nf)
- Chocolate Mousse (gf, nf)

ADD-ONS:

- **Grazing Table – minimum 50 guests | \$15pp**
Chef's selection of sliced meats, cheeses, pickled vegetables, olives, crudités, dips, fresh fruit and sliced warm breads, beautifully presented for sharing.
- **Antipasto Board – serves 4 guests | \$45 per board**
A curated selection of sliced meats, cheeses, vegetables, olives and fresh bread, ideal for sharing and enjoying as a starter.