

Canapé menu



For a larger guest list or if you'd prefer a function where everyone can mingle and chat, our cocktail package offers delicious canapés that are sure to impress.

Cold Canapés \$5 pp

- Semi dried tomato and roast red capsicum bruschetta topped with feta and basil
- Caramelised onion and goat's cheese tart
- Tasmanian smoked salmon crepe roulade with dill crème fraiche and salmon caviar
- Sydney rock oyster with French eschalot vinaigrette
- Peking duck pancake with cucumber shallots and hoi sin

Hot Canapés \$5pp

- Chilli, cheese and chive arancini balls with lime and garlic aioli
- Creamy spinach soup shot with heavy cream and garlic croutons
- Twice cooked crispy pork belly with sweet soy and white sesame seeds
- Lamb kofta skewer with minted yoghurt
- Prawn and chive gyoza with soy and sesame oil
- Salt and pepper squid with chilli and lime aioli



Substantial Canapés \$12 pp

- Pea, pumpkin and parmesan risotto
- Chargrilled vegetable salad with eggplant, zucchini, capsicum, Spanish onion, artichoke and crumbled feta on wild rocket with citrus yoghurt
- Beer battered fish and chips with tartare sauce and lemon
- Prawn linguini with chilli and basil creamy sugo sauce
- Pulled pork sliders with char sui chipotle mayonnaise & Asian slaw
- Thai red chicken curry with capsicum, carrot and broccoli on steamed jasmine rice
- Beef and Hokkein noodle stir fry, chilli and soy glaze, coriander and shallots

Dessert Canapés \$5 pp

- Lemon meringue tart
- Mini Baileys crème brulee
- Mini vanilla and passionfruit panna cotta
- Chocolate brownie
- Chocolate dipped strawberries

