

CANAPE ITEMS

HOT

- Pumpkin & pinenut risotto balls with basil mayonnaise
- Thai chicken spring rolls with home made sweet chilli sauce
- Mini shepherd's pies
- Harissa coated beef skewers with minted yoghurt
- Salmon, potato & chive filo triangles
- Peking duck wontons with spicy plum dipping sauce
- Mushroom ragout tartlets
- Spinach & pumpkin calzone
- Peppered fetta & saute leek tartlet
- Salt & pepper squid with lime aioli

COLD

- Assorted nori rolls with soy sauce, pickled ginger & wasabi
 - Petite bruschetta with 3 toppings: tomato salsa, mushroom pate, babaganoush & semi dried tomato
 - Vegetarian Vietnamese rice paper wraps with nuoc cham dipping sauce
 - ½ shell greenlipped mussels topped with tomato & lime salsa
 - Beetroot rosti topped with rare roast beef & horseradish crème fraiche
 - Caramelised onion & blue cheese tartlet
 - Freshly shucked oysters with lime wedges, black pepper & white balsamic dressing
 - Mini corn cakes with blackened chicken & apricot glaze
 - Toasted croute topped with lemon peppered barrelled rare tuna topped with lychee compote
 - Assorted dips plate with white bean & sage, olive tapenade & hummus with various flatbreads & crostini
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- ONE HOUR PACKAGE \$30 PER PERSON (4Hot and 4Cold - 8 pieces p/p)
 - TWO HOUR PACKAGE \$35 PER PERSON (4Hot and 4Cold - 12 pieces p/p)
 - THREE HOUR PACKAGE \$40 PER PERSON (4Hot and 4Cold - 16peices p/p)