

Canapés Menu

*there is a minimum order of 20 canapes per platter
dip platters are \$50 each*

DIP PLATTER

coriander pistachio pesto hummus, spiced carrot and yoghurt,
baba ghanoush, mixed olives, toasted Turkish bread (v) (contains nuts)
(gluten free flat bread option available)

VEGAN PLATTER

house made pickle and mezze plate

sweet and sour mushroom, spicy eggplant, ploughman's style red onion,
dill cucumbers, great southern mixed olives with local breads and almond fetta

FRESH FRUIT PLATTER

seasonal fruit served with yoghurt and honey dip

SUBSTANTIAL CANAPÈS - \$6 each

beef sliders, burger sauce, pickles, american cheese

house made sausage rolls, with tomato relish

corn and manchego croquettes with romesco sauce (v)

chicken satay skewers with peanut sauce (gf)

HOT CANAPÈS - \$5 each

hoi sin roast duck spring rolls with sweet soy sauce

four cheese arancini (gf)

plant-based bolognese and cheese arancini (v)

deep fried dumplings garlic ginger chives with yuzu kosho and ponzu sauce (ve)

vegetable and lentil sliders (ve)

mushroom, leek and thyme tartlets (gfo, v)

COLD CANAPÈS - \$5 each

beef carpaccio with horseradish cream popped capers on sourdough

marinated carrots and cashew spread tartlet (gfo, v)

salmon poke with toasted almond and fried shallots spoon (gf)

**vg - vegan, v - vegetarian, gf - gluten free*