

## **CANAPE MENU**

Our menu is designed to be walked around by our experienced wait staff so your guests don't have to move a muscle. Any dietary requirements can be catered for with advance notice.

HOT ITEMS \$5ea
Selection of house made pizzas (gf available)
House made sausage rolls, relish
Oysters, served hot with chermoula (gf)
Duck pie with dried fruit chutney
Butternut, sweet potato + feta arancini, prune chutney (v)
Prawns, crushed potato, harissa aioli (gf)
Croquette of salt cod, chorizo
Lamb samosa, spiced yoghurt
Lentil, spinach + feta arancini (v)
Scallop, cauliflower puree, pomegranate
Calamari skewers, garlic aioli
Roasted salmon, pear + star anise
Lamb cutlet, ratatouille (+\$2)
Mini snapper fish cake, tartar

COLD ITEMS \$5ea

Mushroom tart, salted ricotta, tarragon (v)

Three cheese + quince tart (v)

Broad beans + cumin mini soup (v)

Oysters, natural (qf)



## SUBSTANTIALS \$12ea

Prawns with saffron risotto (gf)

Mini burger, cheddar, tomato relish

Rockling fish 'n chips, tartar

Roast scallop with squid ink risotto (gf)

Lamb meatball, pilaf, fried onions

Chicken skewers, cous cous + chickpeas

Goat's cheese + parsley risotto (gf)

Mushroom, taleggio + spinach tart (v)

## DESSERTS \$5ea

Mini crème brûlée

Caramelised lemon slice, berry compote
Dried fruit, lemon + pine nut tart, crème fraiche
Mini tiramisu
Mini chocolate tart, orange ice cream
Seasonal fruit tart, vanilla custard
Assorted sorbet

## **PRICING**

Starting from a minimum of \$25 per person (5 hot or cold canapes), the rest is up to you.