

canapés

30 person minimum

Pricing

- 6 Canapé selections - \$53 per person
- 9 Canapé selections - \$69 per person
- 12 Canapé selections - \$85 per person
- Substantial Hot Dish - \$13 per person

Hot

- Oyster Kilpatrick** - coffin bay oyster served kilpatrick (gf)
- Beer Battered Oyster** - coffin bay oyster served with japanese mayonnaise & pickled ginger
- Salt & Pepper Squid** - served with aioli & black salt
- Vegetarian Skewer** - seasonal vegetables served with basil pesto & balsamic glaze (gf,ve)
- Charred Chorizo** - served with salsa verde (gf)
- Lamb Cutlet** - served with salsa verde (gf)
- Italian Meatball Skewer** - served with napolitana sauce & balsamic (gf)
- Arancini** - tomato & cheese arancini served with aioli & black salt
- Chicken Satay Skewer** - served with thai peanut sauce (gf)
- Prawn Taco** - served with tomato salsa & avocado
- Steamed Vegetable Dumplings** - served with soy sauce (v)
- Seared Half Shell Scallop** - served with sweet potato puree (gf)
- Grilled Octopus** - served with pumpkin & tomato salsa (gf)
- Sticky Pork Belly Bites** - served with chilli and corriander
- Pan Fried Chicken & Prawn Dumplings** - served with soy sauce
- Grilled Chorizo & Prawn Skewer** - served with balsamic reduction (gf)
- Garlic Prawn** - exmouth prawn served in a spoon with a creamy garlic sauce (gf)
- Sambuca Prawn** - exmouth prawn served in a spoon with a creamy sambuca sauce (gf)
- Butter Chicken Empanada** - served with spicy yogurt
- Moroccan Fried Cauliflower** - served with spicy yogurt (gf,v)
- Gruyere & Corn Croquette** - served with aioli (v)
- Mushroom & Fontina Tartlet** - served with a balsamic glaze (v)
- Pumpkin, Spinach & Hommus Tartlet** - served with balsamic glaze (v)
- Vegetable Pakora** - served with spicy yogurt (v)

Prices are subject to change and some items are subject to availability.

Prices include GST and staff

canapés cont.

Cold

Natural Oyster - coffin bay oyster served with shallot vinaigrette & lemon (gf)

Salmon Mousse - served with cucumber & dill (gf)

Thai Oyster - coffin bay oyster served with nam jim sauce (gf)

Beetroot & Goats Cheese Crostini

Whipped Feta Tart - served with caramelised onion & cherry tomato

Tomato Bruschetta - drizzled with balsamic glaze (v)

Duck Liver Pate Tart - served with caramelised onion & truffle oil

Smoked Salmon Blini - served with sour cream & dill

Beetroot & Vodka Cured Salmon - served on cucumber (gf)

Brie Cheese - served on crunchy bread with caramelised onion & grape (v)

Tuna Tartar - served with cucumber

Substantial Hot Dish

Butter Chicken - housemade butter chicken served with steamed rice

Chicken & Chorizo Paella

Beer Battered Fish & Chips - served with aioli

Mushroom & Pea Risotto - mushroom, pea and parmesan risotto (v)

Beef Slider - angus beef, cheese, salad & tomato relish served on a brioche bun

Sweet

Assorted Mini Donut

Macaron - assorted flavours

Chocolate Brownie - housemade served with strawberries

Fruit Skewer - fresh seasonal fruit served chocolate sauce

Orange & Almond Cake (gf)

Lemon Curd Tart - with a torched meringue

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