



## CANAPE MENU

### C O L D C A N A P E S

Vegetarian Vietnamese rice paper rolls served w/ plum sauce  
Chicken Vietnamese rice paper rolls served w/ plum sauce  
Smoked salmon floret on a blinis pillow w/ a dill crème  
Peking duck & spoon pastries w/ Hoisin, cucumber & spring onion  
Grilled chilli garlic chicken tartlet topped w/ peanut sauce  
Barramundi Spring Roll with Plum Sauce  
Beef and red wine pie with tomato relish  
Chicken, leek and mushroom pie

### W A R M C A N A P E S

Lamb kofta with minted yoghurt (gf,df)  
Tandoori Chicken w/ Tatziki (gf)  
Mushroom and parmesan arancini w/ pesto dip (v) (GFO)  
Smokey bacon, spinach and mozzarella arancini w/ mustard aioli (GFO)  
Smoked salmon, feta and chive quiche  
Semi-dried tomato, spinach and goats cheese quiche  
Chicken, leek and cheddar cheese quiche  
Panko crumbed chicken with ranch dressing  
Beer battered whiting w/ roasted garlic and lemon aioli  
Sausage rolls w/ tomato relish  
Mac and Cheese Balls w/ Mustard  
Marinated tempura chicken w/ Japanese mayonnaise (gf,df)



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### SLIDERS

Beef Slider with Tomato Relish, cheese, gherkins  
Pulled pork slider with coleslaw, gherkin w smoky bbq sauce

**\$6.0 Each**

### MINI PIZZA

meat lovers w/ Salami, beef mince and ham  
Cajun Chicken, bacon and pumpkin

### HANDMADE MINI DESSERTS

Lemon Tart  
Custard Fruit tart  
Chocolate éclair  
Pink Lamington Filled with raspberry jam and cream  
Flourless orange and almond cake (gf, df)  
Vanilla Slice topped with passionfruit icing  
Lemon Meringue Tarts  
Kahlua Cheesecake in a chocolate cup topped with  
strawberries

### PRICING

ALL ITEMS LISTED

**\$4.00 PER PIECE**

UNLESS SPECIFIED ON MENU ITEM  
MINIMUM ORDER OF 50 PIECES PER ITEM