

CANAPÉS 2023

\$5.50 per item

VEGETARIAN

Deep-fried carrot, Sweet Potato, And Broccoli Fritter with Tzatziki Yoghurt.

Goats Cheese, Honey, Thyme Tartlets.

Melted Leeks, Thyme, And Goats Curd Tarts.

Mushroom, Thyme & Parmesan Arancini

Queen Olives Stuffed W/Ricotta, Lemon, Chilli, And Mint.

Smoked Aubergine Tartlet, Preserved Lemon Hummus, Fresh Pomegranate.

Sweet Corn Fritters, Guacamole, Coriander.

Tomato, Basil And Mozzarella Arancini.

Vegetable Samosa, Cucumber/Coconut Raita

SEAFOOD CANAPÉS

Baby Cos Cesar, Garlic Crisps, Caesar Dressing and Anchovies

Cured Salmon, Herb Mascarpone, Fried Capers.

Fried Fish Goujon, Sauce Tartare, Shoestring Fries.

House Smoked Salmon, Herbed Creme Fraiche, Lemon, Brioche

Lemon Grass Poached Prawns, Nuoc Mam Cham Dressing, Crisp Fried Shallots.

Pan Pan-fried scallops W/ Green Pea Crush and Pancetta Crisp

Poached Prawns, Avocado, Mango and Coriander Salsa, Pita Crisps

Prawn W/ Fresh Pomegranate, Mint, And Orange.

Prawn, Avocado, Coriander, Corn Chip.

Tuna Ceviche, Lime, Ginger, Coriander.

MEAT-BASED CANAPÉS

\$5 per item, a minimum of 10 per flavour.

After work Canapés

Baby Burgers, Pickled Cucumber, Chimichurri Sauce.

Baby Quiche Lorraine.

Beef Cheek Empanadas, Salsa Verde.

Beef Tataki, Ginger Ponzu, Daikon Threads.

Champagne Ham & Brie

Cherry Tomato and Feta Quiche.

Classic Beef Tartare, Capers, Pickles, Mustard, Crouton.

Confit Duck, Roasted Pear,

Crisp Pork Belly Squares, Miso Caramel, Asian Slaw.

Grilled Vegetable, Feta W/ Pesto

Korean Fried Chicken W/ Miso Caramel.

Moroccan Grilled Chicken Shawarma Skewer, Pomegranate Molasses, Grape.

Poached Chicken & Chive

Pork & Fennel Sausage Rolls, Old Fashion Ketchup

Pressed Cocktail Sandwiches

Rare Beef, Yorkshire Pudding, Horseradish Cream

Roast Rare Beef, Rocket & Parmesan.

Slow Braised Beef Cheek Pies.

Smith's B.B.Q. Pulled Pork Sliders and pickled Cucumber.

Smoked Salmon, Rocket & Caper Cream Cheese