

CANAPES

SELECTION OF 8 TO BE SERVED DURING THE DURATION OF
YOUR FUNCTION

Cold Canapés



Roast Capsicum, Onion, and
goats curd tartlet (V)



Wagyu Bresaola and ricotta
crostini



Poached prawn nigiri
and tamari (GF)



Spanner Crab, dill, and creme
fraiche crepe roulade (GF)



Cherry bocconcini, heirloom
tomato and basil skewers (V, GF)



Smoked Salmon Blini and creme
fraiche



Mini prawn cocktail, cos lettuce
and avocado mousse (GF)

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Hot Canapés



Sun dried tomato and basil
arancini (V)



Moroccan Lamb Skewers and
mint yoghurt (GF)



Mini Cauliflower and
Cheese Pies (V)



Tandoori Chicken Filo and Mango
Chutney



Thai Vegetable Curry Puffs and
Sweet Chilli Sauce (V)



Smoked Salmon and Leek
Quiche



Prawn and Chorizo Skewers with
Romesco Sauce (GF)



CANAPES

SUBSTANTIAL CANAPES

Choice of 1 Canape

Pulled pork shoulder & apple slaw sliders

Jerk chicken, grilled pineapple & rice (GF)

Asparagus & cheese macaroni (V)

Chinese BBQ chicken & wombok bao buns

Hummus bil lahmeh (GF)