

## 2023 - Canapes Options

## 4 Conapes $\$ 27$ pp <br> 6 Canapes \$34 pp

- Roma Tomato Bruschetta with Goats Cheese \& Balsamic Glaze (v)
- Carpaccio of Beef, Horseradish Crème, Capers, Parmesan, en-croute
- Tomato, Basil, Rocket, Pesto Tartlets (v)
- Marinated Bocconcini, Parma Ham \& Basil Skewer (gf)
- Brie Cheese Dumplings, Black Vinegar Sauce (V)
- Pulled Pork Spring Rolls, Plum Sauce
- Vietnamese-style Chicken Wings
- Prawn and Ginger Dumplings, Sweet Chilli
- Lamb \& Mint Sausage Rolls, Tomato Relish
- Duck Spring Rolls, Hoisin Sauce
- Maffra Cheddar \& Chorizo Croquettes, Piquillo Dip
- Falafels, Tahini Dressing (v) (gf)
- Vegetarian House Spring Rolls, Nam Jim (v)
- Macadamia Prawns, Coconut, Chilli \& Lime sauce
- Wild Mushroom Arancini, Romesco (v)
- Lamb Koftas, Mint Garlic Sauce (gf)
- Tandori Chicken Skewers, Mint Yoghurt Sauce (gf)
- Smoked Salmon, Goats' Cheese \& Chervil Tartlets
- Vegetable frittata stacks with tomato \& olive tapenade (gf, v)
- Asian Buffalo Wings, Ranch Dressing (gf)


## Minimum 50 persons



## 2023 - Grazing boxes \$25 per guest

- Craft Battered Flathead Fillets, Chips, Tartare sauce
- Vegetable 'Nasi Goreng’ with Chicken Satay Skewers (2)
- Mushroom \& Spinach Risotto, Basil, Rocket, Pecorino, Truffle Oil
- Lamb Koftas, Tabouli, Garlic Sauce, Lebanese Bread
- Bao Buns \& Mongolian Lamb, Pickled Cucumber, Hoisin, Coriander
- Sliders Beef Patty, Milk Buns, Caramelised Onion, Cheddar, Dill Pickle, Fries
- Salt \& Pepper Calamari, *Green Papaya Salad, Chili, Nam Jim Dressing
- Wild Mushroom Arancini, Spiced Napoli Sauce, Salad, Parmigiana- Reggiano
- Butter Chicken, Pilaf Rice, Mango Chutney, Pappadum, Minted Yoghurt
- Beef curry, coriander rice, warm roti bread, lime pickle
*Minimum of 30 grazing boxes per item and guests applies*

