



Canape Menu

\$3.00/person/canapé

- Spinach Crostini**- baked crostini with spinach crème fraich
- Tuscan Tartlets** - with porcini, gorgonzola & basil
- Polenta & Pork** - baked polenta with a pork and plum mousse
- Chorizo Crisps** - chickpeas & chorizo cooked in cider with lavosh
- Sushi Platter** - a selection of housemade nori rolls
- Corn Fritters** - with crème fraîche and chives

\$3.50/person/canapé

- Salmon Soup** - with cream & white truffle oil
- Flathead Skewers** - with olives, capers and preserved lemon
- San Choy Bow** - traditional chinese san choy bow with witlof
- Three Cheese Tartlets** - trio of soft cheeses in puff pastry with basil
- Stuffed Mushrooms** - crumbed then fried mushrooms stuffed with prosciutto and basil
- Mini Bruschetta** - on crustini with grana padano

\$4.50/person/canapé

- Lamb & Rosemary Pies**- confit lamb shoulder with rosemary and potato
- Oysters Kilpatrick**- with bacon & Worcestershire sauce
- Crab Croquettes** - Spanish croquettes with preserved lemon and blue swimmer crab
- Fish Cakes** - Thai style salmon cakes with coriander and chilli jam
- Prawn Fritters** - Spanish prawn fritters with chickpea and la dahlia smoked paprika
- Aranchini Balls** - fried risotto balls with beef ragu and olives

\$8.50/person/canapé

- Mini Fungi Risotto** - a selection of wild mushrooms with truffle & sage
- Thai Noodle Boxes** - seared eye fillet, rice noodles & coriander with a green nahn jim sauce
- Mini Paella** - Valencian paella box's with market vegetables and pancetta

NB: Prices are indicative. Canape Function Prices will be subject to a minimum per head charge depending on the timing, size and type of function. Please contact us for a quotation.