

CANAPE MENU



Canapes

\$4.50 each

(minimum order of 15 canapes per canape type)

Panko crumbed butterfly prawns with curried lime aioli.

Crumbed chicken balls filled with garlic butter.

Assorted mini marinated chicken skewers. (gf)

Salt and pepper squid with scored pineapple. (gf)

Pork cocktail sausage with rosemary salt and spiced tomato relish. (gf)

Crumbed arancini ball filled with brie, feta and sage with aioli. (v)

Braised beef and stout pie with wild forest mushroom and fig compote.

Mini pork sausage roll with tomato ketchup.

Pesto infused vegetable puff pastry parcel. (v)

Spiced Moroccan lamb pie with honey, mint yoghurt.

Chicken, camembert and leek pie.

Assorted savoury quiches served with red onion compote and sunburst tomatoes.

Red lentil, roast vegetable and coconut curry tartlet with plum chutney. (vv, gf)

Mini bruschetta chilli, coriander, red onion, garlic, cucumber with basil oil. (v)

Toasted hazelnut, cumin hummus with red onion compote on melba toast. (v)

GRAZING PLATTERS

Cribb St. Platter (serves 10)

\$120

Mini spring rolls, vegetable samosas and mini pork sausage rolls. Served with assorted dipping sauces.

Charcuterie Board (serves 5)

\$50

Chef's selection of charcuterie served with fig & apple compote, sun dried tomato tapenade, herb pesto, mixed olives and crispy, flavoured, sourdough crostini.

Three Cheese Board (serves 5)

\$50

Chef's selection of cheese served with fig & apple compote, sun dried tomato tapenade, herb pesto, mixed olives and crispy, flavoured, sourdough crostini.

Charcuterie and Cheese Board (serves 5)

\$50

Chef's selection of charcuterie and cheese served with fig & apple compote, sun dried tomato tapenade, herb pesto, mixed olives and crispy, flavoured, sourdough crostini.

Mini BBQ Pulled Pork Burger Platter (serves 10)

\$130

Mini BBQ pulled pork burgers home-made slaw.

Mini Beef Brisket Burger Platter (serves 10)

\$130

Mini spiced beef brisket burgers with chef's selection of fillings.