



Cold Canapes

Vegetable crudites with house-made dips (v) (gf)	\$65
Selection of artisan style breads with beetroot and fetta, basil pesto and red capsicum dip (v)	\$70
Antipasto platter - Salami, prosciutto, kalamata olives, sundried tomato, cornichons, fried capers and fetta served with toasted sourdough	\$90
Salmon, dill and crème fraiche blini	\$75
Mini tomato and basil bruschetta	\$65

Hot Canapes (25 pieces per platter)

Beef burger sliders. Lettuce, tomato, swiss cheese and mustard aioli	\$80
Lamb Koftas served with a mint yogurt dressing	\$75
Pumpkin and fetta arancini balls served with tomato chutney	\$65
Pork and prawn wontons served with Singapore dressing	\$75
Chicken satay skewers served with house-made satay sauce (gf)	\$75
Crumbed mac and cheese bites served with tomato chutney	\$75
Salt and Szechuan coated calamari served with chilli aioli	\$75
Pastry wrapped prawns served with sweet chilli sauce	\$75

Dessert Canapes (25 pieces per platter)

Sticky date pudding served with butterscotch sauce	\$70
Chocolate and beetroot brownie	\$50
Passionfruit cheesecake	\$60