

CANAPÉ MENU

MEAT

Pork san choy bow in iceberg lettuce (GF)
 Lamb pies topped with creamy pea puree
 Chicken satay skewers with peanut sauce (GF)
 Chicken & mango salsa rice paper rolls
 Beef fillet with hollandaise on sourdough
 Lamb kofta with tzatziki (GF)
 Duck spring rolls with sweet chili sauce
 Teriyaki beef skewers (GF)
 Italian style beef meat balls with tomato sugo. (GF)
 House-made sausage rolls with tomato sauce
 Pulled lamb wraps with rocket & tzatziki
 Nacho boats with beef, sour cream & guacamole (GF)
 Bao bun with crispy pork slaw & sriracha mayo
 Baby chat potatoes topped with sour cream, cheese & bacon
 Teriyaki chicken sushi with cucumber & soy sauce (GF)

SLIDERS

Pulled pork sliders with slaw & Smokey BBQ sauce (can be GF)
 American style cheese burger (can be GF)
 Southern style chicken burger with chipotle mayo
 Tempura barramundi slider with tartare & rocket

SEAFOOD

Mini prawn cocktails (GF)
 Grilled prawn & chorizo skewers (GF)
 Mini corn fritters with smoked salmon & sour cream
 Garlic prawns in wonton pastry with sweet chili sauce
 Tempura flathead with tartare sauce
 Crumbed calamari with garlic aioli
 Panko crumbed prawns with lime aioli
 Marinated salmon skewers with sweet soy (GF)
 House-made chili prawn ravioli with tomato sugo
 House-made tuna & avocado sushi with soy sauce (GF)

VEGETARIAN

Mini bruschetta with ricotta on sourdough (V)
 3 cheese arancini with tomato sugo (V)
 Truffled mushroom & parmesan arancini (V)
 Vegetable samosa with mint yoghurt dip (V)
 Feta & caramelised onion tarts (V)
 Halloumi fries with spicy aioli (V) (can be GF)
 Spinach & ricotta ravioli with tomato sugo (V)
 Tempura zucchini flowers stuffed with ricotta & drizzled with honey (V)



ANY 6 ITEMS \$50PP
ANY 8 ITEMS \$60PP
ANY 10 ITEMS \$70PP

Prices include chef/waitstaff

Minimum 30 people

10% surcharge on Sundays & 15%
 surcharge on Public Holidays