

Note: Sample Menu- May Change

Pre-select Canapes to be served:

2 Hour event - Select 6 canape choices

3 Hour event - Select 8 canape choices

4 Hour event - Select 8 canape choices plus 2 desserts

Canapes

Seafood \$ Vegetarian nori sushi served with sweet soya sauce (V, GF)

Spinach \$ ricotta filo pastries (V)

Tomato & Basil bruschetta (V, GF)

Mini petit pies served with tomato & onion jam

(peppered beef, chicken & vegetable, lamb & rosemary)

Beetroot & goat's cheese tartlets (V)

Mini roasted vegetable frittatas (V)

Indian vegetable samosas (V)

Antipasto cherry tomato & mushroom roasted skewer (VEG, GF)

Salt & pepper squid with aioli

Smoked salmon roulade, creme fraiche on crostini

Vietnamese vegetarian rice paper rolls with sweet Thai dipping sauce (VEG, GF)

Golden pumpkin arancini with bush tomato chutney (VEG, GF)

Thai beef salad with mint, coriander, lime chilli

Australian angus beef slider, fresh tomato, snow tendril lettuce and relishes Mediterranean beef skewers with spicy

BBQ sauce

Peking duck, cigar crapes, Hoisin sauce

Individually served classic prawn cocktail

Desserts

A delightful selection of Petit Fours (GF available)

Italian cannoli - chocolate, vanilla

Sweet fruit and custard tartlets

Fresh fruit platter- seasonal selection (VEG)

V- Vegetarian / GF- Gluten Free / VEG- Vegan

