



Canape Menu

Cold

Ceviche Spoons

fresh fish marinated in lime and coconut with mango (gf)

Tuna Tartare

avocado and Kalamata olive on cucumber (gf)

Prawn and avocado salsa

on corn tortilla (gf)

Oyster's au natural

with pickled ginger vinaigrette (gf)

Rare Beef

horseradish and beetroot on crostini

Chicken and Tarragon

rillettes on crostini

Smoked Halloumi

with tzatziki and chorizo crumb (gf)

Beetroot and Goats cheese

tartlet (v)

Caprese salad spoon

(v,gf)

Compressed watermelon

and feta spoons, walnut and truffle dressing (v,gf)

Substantial

Moroccan Lamb stew

with Israeli couscous OR saffron rice (gf)

Pork fillet

cabbage and fennel stir fry, mash potato (gf)

Pulled beef

and cheddar sliders with dill pickle

Chicken BLT Sliders

with ranch aioli

Baked Salmon

with pickled fennel salad (gf)

Sweet potato and cumin frittata

with rocket (v,gf)

Mint pea risotto

with goats cheese and mint jelly (v,gf)

Hot

Thai fish cakes

with panko crumb and sweet chilli

Garlic Prawn

skewers (gf)

Confit pork belly

spoons with sour apple (gf)

Lamb kofta

lollipops with mint yoghurt (gf)

Crispy skin duck

spoons with spiced cherry (gf)

Szechwan chicken skewers

black sweet and sour sauce

Beef steak

wrapped in prosciutto, chimichurri (gf)

Three cheese

stuffed mushroom, plum glaze (v,gf)

Mini vegetarian quiche

in puff pastry (v)

Sweet corn and dill fritters

with smoked paprika aioli (v)

Sweet

Chocolate

brownie

Raspberry cheesecake

tartlets

Raw cocoa and almond

bliss ball (gdf)

Flourless orange

and poppy seed cake (gdf)

Coconut and cardamom

panna cotta, mango gel (gdf)

Dark chocolate

and Cointreau ganache tartlet

