

Canape List

V = Vegetarian, VG = Vegan, GF = Gluten Free

= Available VG or GF On Request

Vegetable

- House Made Dips w/ Toasted Turkish Bread (#) - \$3.00
- Roasted Chat Potatoes w/ Rosemary, Garlic, Olive Oil, Sea Salt & Aioli (GF, VG) - \$2.80
- Mini Quiche - Spinach & Feta (V) - \$3.50
- Garden Vegetable Kofta w/ Moroccan Spiced Hummus (VG) - \$3.80
- Cocktail Nori Roll w/ Soy Sauce, Teriyaki Chicken, Tuna, Salmon, Vegetable (#) - \$2.00
- Vegetable Samosas w/ Tomato Chutney (VG) - \$3.50
- Mac 'n' Cheese Croquettes with Harissa Aioli (V) - \$3.90
- Vegetable Curry Puff (VG) - \$3.50
- Vegetable Spring Roll w/ Sweet Chilli Sauce (VG) - \$3.20
- Vegan Slider: Chickpea, Caramelised Onion, Beetroot Relish & Cos (VG) - \$5.00
- Cumin Spiced Falafel w/ Hummus (VG) - \$2.50
- Corn Cakes w/ Whipped Avocado & Baked Lemon Ricotta (V) - \$3.90
- Roast Pumpkin & Sage Arancini Rolled in Polenta w/ Aioli (V, GF) - \$4.10
- Mushroom, Ricotta and Thyme Sausage Roll (V) - \$4.20
- Kimchi Vegetable Dumpling (VG) - \$3.00
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Seafood

- Crispy Tempura Prawn w/ Dipping Sauce - \$3.80
- Prawn & Ginger Dumpling w/ Ponzu Dipper - \$3.50

Meat

- Wagyu Beef Slider w/ Cheddar, Pickles & Tomato Relish - \$5.50
- Moroccan Spiced Beef Ball w/ Sweet Chilli Sauce (GF) - \$3.90
- Lamb Kofta w/ Preserved Lemon Yoghurt (GF) - \$3.90
- Chipotle Chicken Empanadas - \$3.90
- Tikka Chicken Skewer w/ Cucumber Raita (GF) - \$4.50
- Middle Eastern Chicken Kofta w/ Cumin & Ginger Yoghurt Dip - \$3.90
- Chicken Karaage w/ Ponzu Mayo - \$4.10
- Mini Quiche - Traditional Quiche Loraine - \$3.50
- Thai Chicken Ball w/ Sweet Chilli Sauce - \$3.50
- Sicilian Pork & Fennel Sausage Roll w/ Tomato Relish - \$4.10
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Cocktail Dinner Boxes

- Pumpkin & Chickpea Tagine w/ Herbed Cous Cous (VG) - \$15.50
- Potato Gnocchi w/ Roasted Butternut Pumpkin, Spinach & Ricotta (V) - \$15.50
- Crispy Crumbed Fish & Chips w/ Malt Vinegar Mayonnaise - \$15.50
- Spanish Meatballs w/ Chorizo & Chickpeas (GF) - \$15.50
- Butter Chicken, Roasted Cauliflower, Saffron Rice, Roti & Mango Pickle - \$15.50
- Crab Fried Rice, Garlic Shoots, Ginger, Soft Egg, Snow Peas & Sesame (GF) - \$15.50

Note - Our menus are seasonal. Please check closer to your event date for up to date menus and pricing

Platters

- Fruit Platter. Seasonal Fruits Including Watermelon, Pineapple, Grapes Berries & Honeydew (serves 30-40) - \$80
- Cheese Platter. Assorted Cheeses, Grapes, Strawberries, Nuts, Dried Fruit, Quince Paste and Crackers (serves 20-30) - \$95
- Epic Grazing Platter. Assorted Cheeses, Cured Meats, Dips, Antipasto, Dried-Fruits, Nuts, Crackers (serves approx 25) - \$165
- Moroccan Grazing Table. Assorted Cheeses, Cured Meats, Dips, Antipasto, Dried-Fruits, Nuts, Crackers (serves approx 50) - \$320

Desert Canapes

- Turkish Delight w/ Persian Fairy Floss - \$2.50
- Cinnamon, Honey & Cashew Baklava - \$3.00
- Macaroons. Assorted Flavours - \$2.80
- Mini Donut w/ Milk Chocolate Ganache & Dried Raspberry Crumb - \$4.50
- Passionfruit Curd Tartlet w/ Shaved Coconut - \$4.50
- Frangipani & Blueberry Tart - \$4.50