



Canapé Selections

(Formal Menus Only)

Your selection of Canapes, tray served by our staff prior to the Main Course.

Should you require Canapes for Casual Menus please see our [Platter Menus](#)

3 Canapés – from \$12.50pp

Served over 45 minutes

5 Canapés – from \$16.75pp

Served over one (1) hour

*Can be Gluten Free (additional costs may incur)

Cold Bites

Roast Vegetable Bruschetta (GF, Vegan): Roasted Mediterranean vege, EVOO

Tandoori Chicken Tartlets*: Mint Yoghurt Dressing

Black Sesame Buns (V): Black Sesame Bun/ Roast Veg/ Seasonal Goodies

Zucchini Aglio olio Salad (GF, Vegan): Zucchini 'Pasta' Spirals, EVOO, chilli, garlic, basil

Hummus Tart* (V): Harissa – Coriander

Smoked Salmon Blinis: Horseradish crème avocado mousse, micro herbs

Lotus Chips (GF, Vegan): Seaweed & chilli salt seasoning

Caprese Skewers (GF/V): Bocconcini, heirloom tomato, basil, pesto

Warm Bites

Piggy Backs (GF): Charred Scotch – Pork Crackle

Balinese Beef Satays (GF): House made Peanut Sauce – Lime

Baked Spinach & Fetta Puffs (V): Savoury spinach & feta mix, puff pastry bite

Chorizo Prawn Skewers: (GF) Spicy Chorizo, West Australian Prawns, Herby Yoghurt Dressing

House made Pork & Fennel Sausage Rolls: Petite pork & fennel sausage roll, tomato
Relish

3 Cheese Tarts* (V) Mascarpone, Fresh Parmesan & Neufchâtel, light pastry case

King Island Beef Pies: King Island Beef, rich gravy, flaky pastry

Malay Chicken Skewers (GF): Peanut Satay Sauce



Cauliflower Satay & Dried Fruits (G/F, Vegan): Roasted Cauliflower, house made satay sauce, dried fruits

Assorted Gourmet Quiche: Assortment of mini gourmet quiches

Bigger Bites

Pulled Pork Sliders: Slow roasted – spicy apple slaw - brioche

Barramundi Burger: Grilled Barramundi – Aioli – brioche bun

Karage Chicken Burger: Kewpie Mayo

Pulled Lamb Sliders: Garlic Mayo

Pork Belly Sliders: Slow roasted pulled pork, served with a spicy apple slaw, in a sweet brioche slider

