

# CANAPE

PACKAGES - MIN 50 PAX, ONE PACKAGE PER FUNCTION

**\$15 PER PERSON** SELECT 6 CANAPÉS : 4 FROM HOT 2 FROM COLD

**\$25 PER PERSON** SELECT 6 CANAPÉS + 2 GRAZERS

**\$35 PER PERSON** SELECT 6 CANAPÉS + 4 GRAZERS

**\$40 PER PERSON** SELECT 6 CANAPÉS + 4 GRAZERS + 1 DESSERT

## HOT CANAPES

CRUMBED TASMANIAN CAMEMBERT  
WITH BEETROOT CHUTNEY (V)

MINI STUFFED MUSHROOMS (V) (G) (N) (D+)

CRISPY PORK BELLY WITH PEAR AND APPLE COMPOTE (G)

BUFFALO WINGS (G) (D+)

ARANCINI BALLS WITH MOZZARELLA AND TRUFFLE MAYO (V)

ONION RINGS (G) (V)

POLENTA CUBES (G) (V)

## COLD CANAPES

COFFIN BAY OYSTERS - NATURAL

COFFIN BAY OYSTERS - KILPATRICK

GRASS FED EYE FILLET STEAK TARTARE ON A CROSTINI

## GRAZERS

CRUMBED LAMB CUTLET WITH A PISTACHIO AND CASHEW NUT CRUST (G) (N)

CHICKEN CAESAR SALAD IN A MINI NOODLE BOX

QUINOA, HALLOUMI, BLACK RICE AND ROASTED  
VEGETABLE SALAD IN A MINI NOODLE BOX (G) (V) (D+)

HOME STYLE MAC AND CHEESE IN A MINI NOODLE BOX (V)

PORK RIBS IN A BAMBOO BOAT

MINI GRASS FED MEAT PIE WITH TOMATO CHUTNEY

FISH AND CHIPS IN A MINI BAMBOO CONE (G) (D)

MINI BEEF, APPLE AND BEETROOT BURGER (G+)

MINI HOME STYLE CHEESEBURGER (G+)

MINI ZUCCHINI AND MACADAMIA BURGER (V) (G+)

MINI FRIED CHICKEN BURGER (G+)

## DESSERT

DESSERT STATION ( SELECT 2 OPTIONS \$6 PER PERSON)

SILKY MILK CHOCOLATE GANACHE WITH COINTREAU CHANTILLY CREAM (V)

ETON MESS WITH MERINGUE, FRESH BERRIES AND RASPBERRY SORBET (V)

PEANUT BUTTER CHEESECAKE (N) (V)

SALTED CARAMEL AND POPCORN PANNA COTTA (V)

## ADD ON'S

FRUIT PLATTER (V)

SERVES UP TO 50 GUESTS. \$50 PER PLATTER.

(V) VEGETARIAN

(V+) CAN BE MADE VEGAN

(G) GLUTEN FREE

(G+) CAN BE MADE  
GLUTEN FREE

(S) CONTAINS SOY

(N) CONTAINS NUTS

(D) DAIRY FREE

(D+) CAN BE MADE  
DAIRY FREE