

These gourmet canapes are our chef's speciality, all made with love in house
one serve per person

choice of 5 \$33 per person

choice of 8 \$48 per person

choice of 12 \$66 per person

Served warm

seared scallops w cauliflower puree & spicy chorizo (gf)

tiger prawns wrapped in prosciutto w a lemon & chive hollandaise (gf)

eye fillet mignon w a balsamic glaze & a spiced tomato chutney (gf)

char sui duck w Asian vegetable, soba noodles & topped w fried shallots

braised lamb on a potato rosti topped w sweet potato chips

crisp pork belly squares w an apple cider jus topped w micro herbs (gf)

sea scallops wrapped in smoked salmon, lightly battered w a dill & garlic aioli

oysters Kilpatrick & oysters natural w fresh lime & sea salt (gf)

smoked chicken, potato & Danish feta croquettes

goats cheese & caramelised onion tart w a spiced capsicum coulis & crisp salad (v)

slow cooked pulled pork w Asian slaw on a brioche slider bun

chorizo & basil stuffed gourmet potatoes in a spicy tomato sauce topped w bocconcini (gf)

Served cold

rare roast beef, horseradish cream, chives & spiced relish

smoked salmon, crème cheese, capers, red onion & dill

prawns, avocado, cherry tomato & a tangy aioli

(all on a crisp garlic crouton (gfo))

vegetarian sushi & nori rolls w sweet soy & wasabi (v)(gf)

v vegetarian gf gluten free gfo gluten free option