

CANAPÉS

For canapé functions we recommend 6-7 petit canapés
& 1-2 substantial canapés per guest.

Cold Petit Canapés \$4ea

- Ratatouille, Parmesan biscotti, goats curd (VEG)
- Marinated forest mushrooms, herb crème fraîche (VEG)(GFO)
- Semi dried tomato, goats curd, basil brochette (VEG)(GF)
- Kingfish ceviche, corn crisp, avocado (GF)(DF)
- Citrus cured salmon, horseradish cream, chives (GF)(DFO)
- Duck liver parfait, red onion agro dolce (GFO)
- Seared lamb loin, tahini, pita (GFO)(DF)
- Prosciutto, mozzarella, basil brochette (GF)

Hot Petit Canapés \$4ea

- Mushroom & truffle arancini (VEG)(GFO)
- Roast pumpkin tortellini, amaretti (VEG)
- Chickpea panisse, smoked olive, tomato jam (VEGAN)(GF)
- Fraser coast Spanner crab croquette, lemon mayonnaise (GFO)
- Roasted chicken ballotine, salsa verde (GF)(DF)
- Corn crisp, confit chicken wing, chilli & lime (GF)(DF)
- Cantonese style beef dumpling, green onion, ginger soy

Premium Canapés \$7.50ea

- Chargrilled Mooloolaba king prawns, garlic herb butter (GF)
- Stone Axe wagyu striploin brochette, chimichurri (GF)(DF)
- Poached king prawns, baby gem lettuce, cocktail sauce (GF)(DF)
- Spicy Yellowfin tuna tartare, crispy sesame rice (GF)(DF)
- Grilled sumac crusted quail breast, tahini yoghurt (GF)(DFO)

Substantial Canapés \$9.50ea

- Slow cooked lamb shoulder & rosemary pasties, homemade tomato chutney (2)
- Poached ocean trout, kipfler potato salad, dill vinaigrette (GF)
- Crispy pork belly, green mango salad, coriander & lime (GF)(DF)
- Teriyaki chicken, bok choy, udon noodles & sesame dressing (GFO)(DF)
- Wagyu beef cheeseburger slider
- Deluxe Moreton Bay Bug slider, caviar tartare \$20ea

Dessert Canapés \$4ea

- Flourless chocolate cake (GF)
- Almond torte, vanilla rum cream
- Lemon Curd & raspberry tartlets (GFO)

Minimum order of 30 for each canapé.

Prices are exclusive of GST. Staff and equipment, if necessary, are charged additionally.