

Canapes

As at 01 May 2025. Menus subject to change.

Minimum order 50 guests

Minimum \$1,000 on weekends

(df) Dairy free | (gf) Gluten free | (v) Vegetarian | (vg) Vegan | (n) Contains nuts

Canapes - Cold

- Chicken and brandy parfait with onion marmalade on brioche (df)
- Classic beef tartare with horseradish aioli and purple potato crisps (df | gf)
- Crispy potato galette with corned beef, pickled onion and seeded mustard mascarpone (gf)
- House smoked salmon on blini with horseradish and lime mascarpone (gf)
- Kikorangi mousse on gingerbread with caramelised walnuts and poached pear (v)
- Peppered seared lamb loin bruschetta with Clevedon valley buffalo curd and a green olive tapenade
- Potato rosti with pea, preserved lemon and edamame crush (gf | vg)
- Prosciutto and buffalo bocconcini on cheese polenta crisps (gf)
- Rice paper wraps with Thai salad, toasted peanuts, fresh herbs and a nam jim dipping sauce (gf | n | vg)
- Slow roast cherry tomato, basil, whipped ricotta on house made parmesan shortbread (seasonal) (gf | n | v)
- Vietnamese prawn and cucumber with coriander and chili mayo (df | gf)

Canapes - Hot

- Baby baked potato filled with caponata (gf | n | vg)
- Baby beef and pepper empanadas with a parmesan crisp and salsa
- Chicken tikka skewers with hung coconut raita and crispy poppadom (df | gf)
- Croque Monsieur - Miniature toasted brioche sandwiches with Dijon mustard, glazed ham and gruyere
- Dukkah crusted lamb koftas with red pepper and tahini dip (df | gf | n)
- Falafel slider with roasted red pepper and coconut yoghurt raita (vg)
- Fried chicken karaage sliders with a gochujang slaw (df)
- Harissa prawn with spicy salt and a lime aioli - two per serve (df | gf)
- Mushroom, lemon and thyme arancini with havarti cheese and truffle aioli (gf | v)
- Nosh Fish and Chips; panko and sesame crumbed fish on a wafer potato with a house made nori tartare
- Pancetta and brie tartlet with a smoked tomato relish
- Pork and prawn okonomiyaki with traditional Japanese toppings (df)
- Sesame crusted black pepper tofu with cashew dressing (gf | n | vg)
- Slow cooked beef short rib with a burnt onion cream and pickled courgette (df | gf)
- Sweetcorn and chorizo fritters with a smoked paprika cream (gf)
- Twice cooked spicy pork belly with romesco sauce and crackling (df | gf | n)
- Vegetable pakora with fried curry leaves, tamarind chutney and coconut garlic yogurt (gf | vg)

Canapes - Desserts

- A selection of petit fours (two per person)
- Banoffee cups - chocolate cup filled with dulce de leche, banana and cream (gf | v)
- Caramelised white chocolate and raspberry cheesecake (gf | n)

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- Chocolate dipped strawberries (seasonal) (gf | v)
- Choux bun - filled with our pastry chefs flavour of the day (v)
- Espresso chocolate mousse in a chocolate cup (gf | v)
- Individual mango and passionfruit panna cotta with roasted coconut (gf)
- Little lemon meringue pies - sweet pastry filled with a homemade lemon curd and a lemon flavoured Italian meringue (v)
- Mini churros with a selection of dips (v)
- Mini pavlova with cream and fresh seasonal fruits (vegan on request) (gf | v)