

Hot Canapés (All prices exclude GST)

\$3 per serve

- Lamb Koftas with Tzatziki and Flat Bread
- Gourmet Mexican Pies with Guacamole and Sweet Chilli
- Thai Spiced Pork San Choy Bow
- Pressed Turkish Steak Sandwiches with Caramelised Onions and Haloumi & Relish
- House Made Mushroom Dumplings with Soy Dip and Shallots
- House Made Pork and Ginger Dumplings with Soy and Chilli
- Satay Chicken Skewers with Peanut Dipping Sauce
- Mushroom & Parmesan Arancini with Spiced Tomato Sauce
- Mini Beef Burgers with Swiss Cheese and Caramelised Onions
- Tandoori Lamb Pizzettes with Mint Yoghurt
- Mini Thai Spiced Chicken Pies
- Chicken, Sage and Proscuitto Saltimbocca
- Mini Pork & Fennel Sausage Rolls
- Mini Chicken, Pork or Lamb Kebabs with Yoghurt Sauce & Tabouli
- Baked Artichokes, filled with Ricotta, Semi-Dried Tomatoes and Pinenuts
- Skewered Cajun Spiced Prawns with Citrus Mayo
- Thai Spiced Fish Cakes with Sweet & Sour Sauce
- Toasted Brioche with Grilled Goats Cheese, Rocket Salad and Balsamic Glaze
- Smokey Marinated Sticky Pork Ribs
- Tuscan Meat Balls with Bocconcini and Napoli Sauce
- Warm Soup Shots served with accompaniments
 - Roast Pumpkin & Sweet Potato
 - Roast Parsnip
 - Potato & Leek
 - Roast Tomato & Basil
 - Cauliflower with Truffle Oil
 - Mushroom

\$4 per serve

- Seared Scallop with Pork Crackling, Asian Salad and Chilli Dressing
- Confit Leek and Scallop Tart
- Glazed crisp pork belly with green apple puree
- Salt & Pepper Calamari with Roast Garlic and Lime aioli
- Soft Boiled Egg in Shell with Smoked Salmon, Caviar & Turkish Croute
- Roast Pumpkin and Ricotta Raviolo with Burnt Butter, Sage and Lemon
- Seared Scallop in Shell with Confit Tomato & Balsamic Glaze
- Pressed Lamb Shoulder on Crisp Potato Rosti with Jus

\$5 per serve

- Fragrant Chicken Curry with Jasmine Rice & Crispy Eschallots(Substantial)
- BBQ Duck & Basil with Steamed Rice Noodles(Substantial)
- Beer Battered Goujons with House Made Chips & Tartare(Substantial)
- Veal Shank Wrapped in Serrano on Pommes Puree with Jus and Crisp Gaufrette(Substantial)
- Pernod Prawns with Fennel, Spanish Onion, Kipfler Potatoes, Garlic and Thyme(Substantial)

\$7 per serve

- Moroccan Spiced Lamb Cutlets with Lemon and Mint Yoghurt

Canapé Suggestion - \$25 per head

- Satay Chicken Skewers with Peanut Dipping Sauce
- Mini Beef Burgers with Swiss Cheese and Caramelised Onions
- Mini Lamb Kebabs with Yoghurt Sauce & Tabouli
- Thai Spiced Fish Cakes with Sweet & Sour Sauce
- Seared Scallop in Shell with Confit Tomato & Balsamic Glaze
- Masterstock Chicken Rice Paper Rolls with Fresh Herbs & Sweet Chilli Dip
- Caramelised Onion, Oven Baked Tomato and Goats Cheese Tarts
- Peking Duck Pancakes with Hoisin and Chilli

Vegetarian Canapé Menu – \$21 per head

- Shredded Asian Coleslaw Ricepaper Roll with Sweet Chilli Dipping Sauce
- Assorted Sushi (Veggie & Tofu)
- Caramelised Onion, Tomato & Goats Cheese Tarts
- Grilled Fig with Goats Cheese & Rocket
- Zucchini & Haloumi Fritters
- Creamy Egg & Olive Tapenade Sandwich Fingers
- Crisp Corn Fritters with Avocado Salsa
- Hot Mushroom & Parmesan Arancini with Spiced Tomato Sauce
- Hot Soup Shot - Roast Tomato & Basil
- Hot Roast Pumpkin Ricotta Raviolo, Burnt Butter & Sage