

COCKTAIL MENU

Cold Canapes

- Beetroot tarte tatin, goats curd and lemon balm (v)
- Prawn finger sandwich, cos lettuce, cucumber and chilli lime aioli
- Thai beef salad, bean shoots, chilli and peanut (gf)
- Smoked chicken, avocado with pickled onion on black rice cracker (gf)
- Chefs selection of savoury tarts (v)
- Roast vegetable, fetta frittata with tomato relish (v) (gf)

Hot Canapes

- Twice cooked pork belly, apple jam (gf)
- Bao bun – with tofu (v) or crumbed chicken and siracha mayonnaise
- Beef skewers with peanut dipping sauce (gf)
- Forest mushroom arancini with salsa verde (v)
- Lamb kofta, cumin yoghurt (gf)
- Falafel with hummus served on mini tortilla (v) (gf)

Sweet Canapes

- Lemon curd tarts with Italian meringue
- Chocolate mousse shots with honeycomb (gf)
- Assorted macarons
- Vanilla panna cotta with honey jelly (gf)
- Ricotta doughnuts with raspberry gel

Menu options

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|------------------------------|---------------------------|
| Chefs selection of 2 canapés | \$10.00 per person |
| Chefs selection of 4 canapés | \$20.00 per person |
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| Your choice of 3 canapés | \$16.50 per person |
| Your choice of 4 canapés | \$22.00 per person |
| Your choice of 5 canapés | \$27.50 per person |
| Your choice of 7 canapés | \$35.00 per person |
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