



Canape Menu 2021

\$3.50 each

- Rosemary polenta chips, chive aioli (GF, Vegan)
- Prawns wrapped in wonton sweet and sour sauce
- Pumpkin arancini, roasted garlic and seeded mustard aioli (V)
- Tomato, basil and Persian feta bruschetta (V)
- Asparagus ravioli tostada, goats curd and crisp capers (V)
- Spinach and mushroom tart, pinenut and chilli dressing (GF, Vegan)

\$5.50 each

- Rare roast beef with potato rosti, topped w horseradish cream (GF)
- Pork and fennel sausage roll with smoke tomato relish
- Sat and pepper calamari, with lemon and cumin salt (GF)
- Cauliflower, leek and mozzarella pie (V)

\$7 each

- Cheeseburger, sliders
- Grilled chilli and garlic prawn skewers (GF)
- Beef and Haloumi skewers w chimmi chirri (GF)
- Lamb Souvlaki, braised lamb, coleslaw, garlic sauce
- Eggplant Parmigiana (V)

As us about our bespoke grazing tables.

We can create an amazing grazing table for any budget.