

Cocktail Menu

Selection of 6 canapés – from \$38.50 per person. Premium finger food additional cost of *\$3.00 per person. Minimum 25 guests.

Please select any six from the following hot and cold canapé options:

Cold Canapés

*Mixed sushi platter (bite sized pieces of our most popular vegetarian, tuna, salmon and avocado). (gf) (premium)

*Vegetarian rice paper rolls.(v+) (gf) (premium)

*Peking duck pancakes. (premium)

*Little prawn cocktail crostini. (premium)

* Scallops with Pineapple salsa. (gf) (df) (premium)

Cucumber cups with dill cream and fresh prawns. (gf)

Smoked salmon bites.

Mini bun filled with smoked salmon, roquette, dill and crème fraîche.

Mini bun filled with egg and mayonnaise. (v)

Tomato & basil bruschetta. (v+)

Devilled eggs. (v)

Mushroom duxelles crostini. (v)

Mediterranean crostini (Ricotta topped with chopped olives, sun dried tomatoes. (v)

Finger sandwiches (roast beef & creamy horseradish / chicken & mayonnaise. (v) (gluten free options available)

Hot Canapés

*Panko crusted prawns with lemon and dill aioli. (premium)

Prawn dumplings.

Vegetarian dumplings. (v+)

Chicken and mushroom filo long nibbler.

Spinach and ricotta nibbler roll. (v)

Mini chicken satay skewers. (gf)

Crispy sweet chilli chicken tenderloins with Asian dipping.

Lamb Koftas with mint yoghurt. (gf)

Mini beef cheeseburgers.

Gourmet sausage rolls.

Mushroom and parmesan arancini balls with spicy tomato salsa. (v)

Homemade Middle Eastern falafel balls served with hummus dip. (v+) (gf)

Mini vegetarian pizza. (v) (vegan option available)

Mini vegetarian quiche. (v)

Chic pea and potato curry sausage roll.(v+)

Plant based vegan burger. (v+)

*Vegetarian (v) *Gluten Free (gf) *Vegan (v+)