



### **Meat Canapes \$5.00**

**Roast beef horseradish crème fraiche en croute**

**Lamb kofta skewers minted yoghurt basil pesto GF**

**Peaking duck pancakes snow pea tendrils hoisin sauce**

**Wagyu meat balls house made BBQ sauce GF**

**Crispy pork belly roast apple puree GF**

**Chicken tenderloins chili and lemon grass caramel GF**

### **Seafood Canapes \$5.50**

**Smoke salmon dill lemon crème fraiche en croute**

**Pickled cuttlefish cherry tomatoes roast garlic aioli GF**

**Spanner Crab chilled pea soup lemon oil GF**

**Baked half shell scallop's cauliflower puree garlic crumb**

**Grilled garlic prawns romesco sauce GF**

**Prawn and white fish Cakes**

### **Vegetarian Canapes \$4.50**

**Tomato Bruschetta goat's fetta**

**Rice paper spring rolls nouc cham GF**

**Gazpacho soup basil oil GF**

**Three cheese filo cigars minted yoghurt and sumac**

**Goats Curd tartlet caramelised onion**

**Zucchini and almond fritters dill cashew cheese GF**

## **Substantial \$8**

**BBQ pulled pork slider cabbage apple slaw aioli**

**Wagyu Burger house made pickle cheddar aioli**

**Shredded coconut chicken, Thai salad, roast peanuts**

**Vegetarian moussaka**

## **Sweet Canapes \$6.00**

**Lime passionfruit tartlet**

**Chocolate mousse cup**

**Cream brulee Tartlet**

**Mini pavlova seasonal fruit vanilla cream**

**Passionfruit cheesecake**