



Canapé Menus

\$55pp Canapé Selection

Freshly shucked oysters, wakami seaweed and ponzu sauce
Blue swimmer and sweetcorn crab cakes, wasabi mayo
Rare roast beef, potato rosti, horseradish cream
Eggplant and goats cheese roulade, basil pesto
Coconut fried shrimp, mango and chilli sauce
Crumbed and fried pork belly with gribiche sauce
Confit fennel, parmesan and tomato tartlet
Saffron and mozzarella arancini, aioli
Salmon and dill rilette on crostini
Pissaladiere tart

\$45pp Canapé Selection

Blue swimmer and sweetcorn crab cakes, wasabi mayo
Rare roast beef, potato rosti, horseradish cream
Eggplant and goats cheese roulade, basil pesto
Coconut fried shrimp, mango and chilli sauce
Crumbed and fried pork belly with gribiche sauce
Confit fennel, parmesan and tomato tartlet
Saffron and mozzarella arancini, aioli
Pissaladiere tart

\$35pp Canapé Selection

Eggplant and goats cheese roulade, basil pesto
Coconut fried shrimp, mango and chilli sauce
Crumbed and fried pork belly with gribiche sauce
Confit fennel, parmesan and tomato tartlet
Saffron and mozzarella arancini, aioli
Pissaladiere tart

Substantial Canapé Selection \$7 each

Manti, Turkish dumplings stuffed with lamb, dressed with tomato and a dollop of yoghurt
Crumbed fish fillet with French fries