

Hot Canape Menu

\$3 per head

- Lamb Koftas with Tatziki & Flat Bread
- Gourmet Mexican Pies with Guacomole, Sour Cream & Sweet Chilli
- Thai Spiced Pork San Choy Bau
- Pressed Steak Sandwiches with Caramelised Onions & Haloumi
- House Made Mushroom Dumplings with Soy Dip & Shallots (Veg)
- House Made Pork & Ginger Dumplings with Soy & Chilli
- Satay Chicken Skewers with Peanut Dipping Sauce
- Teriyaki Chicken Skewers with Sesame & Lime Aioli
- Tandoori Chicken Skewers with Minted Yoghurt
- Mushroom & Parmesan Arancini with Spiced Tomato Sauce (Veg)
- Jamon & Gruyere Arancini with Smokey Paprika Aioli
- Mini Beef Burgers with Cheese
- Tandoori Lamb Pizzettes with Mint Yoghurt
- Mini Thai Spiced Chicken Pies
- Chicken, Sage & Prosciutto Saltimbocca
- Mini Pork & Fennel Sausage Rolls
- Mini Chicken, Pork or Lamb Kebabs with Yoghurt Sauce & Tabbouleh
- Baked Artichokes with Ricotta, Semi-dried Tomatoes & Pinenuts (Veg)
- Skewered Cajun Spiced Prawns with Citrus Mayo
- Thai Spiced Fish Cakes with Sweet & Sour Sauce
- Toasted Brioche with Goats Cheese, Fig, Honey & Walnut(Veg)
- Smokey Marinated Sticky Pork Ribs
- Tuscan Meatballs with Bocconcini and Napoli Sauce
- Crumbed Halloumi with Paprika Aioli
- Warm Soup Shots:
 - Roast Pumpkin & Sweet Potato
 - Roast Parsnip
 - Potato & Leek
 - Roasted Tomato with Basil, Parmesan & Almond
 - Cauliflower with Truffle Oil
 - Mushroom

\$4 per serve

- Seared Scallop with Pork Crackling, Asian Salad & Chilli Dressing
- Confit Leek & Scallop Tart
- Glazed Crispy Pork Belly with Green Apple Puree
- Salt & Pepper Calamari with Roasted Garlic & Lime Aioli
- Soft Boiled Egg in Shell with Smoked Salmon, Caviar & Turkish Croute
- Roasted Pumpkin & Ricotta Raviolo with Burnt Butter, Sage & Lemon (Veg)
- Seared Scallop in Shell with Confit Tomato & Balsamic Glaze

\$5 per serve

- Pressed Lamb Shoulder on Crisp Potato Rosti with Jus
- Fragrant Chicken Curry with Jasmine Rice & Crispy Eschallots
- BBQ Duck & Basil with Steamed Rice Noodles
- Veal Shank Wrapped in Serrano on Pommes Puree with Jus & Crisp Gaufrette
- Pernod Prawns with Fennel, Spanish Onion, Kipfler Potatoes, Garlic & Thyme

\$7 per head

- Moroccan Spiced Lamb Cutlet with Minted Yogurt