

pre-dinner canapé menu 2019

Available with function and wedding bookings

choice of 3 Items \$12.50 pp

choice of 4 Items \$15.50 pp

choice of 5 Items \$18.50 pp

hot

Chicken Teriyaki Skewers with Sweet Thai Chilli Dipping Sauce

Moroccan Lamb Skewers with Minted Yoghurt Dipping Sauce

Minted Green Pea and Goats Cheese Arancini Balls

Mini Blue Cheese, Fig and Pear Tartlets

Chicken and Lemongrass Lantern Dumplings with Chinese Lemon Dipping Sauce

Pork and Chive Dumplings with Honey Soy Dipping Sauce

Chicken, Apricot, Spinach and Sage Pastry Rolls with Apricot Dipping Sauce

Corn, Capsicum and Coriander Bites with Chargrilled Relish Sour Cream

Black and White Sesame Crumbed Chicken Tenders with Wasabi Mayonnaise

Kawakawa and Mustard Beef Medallions with Horseradish Sour Cream

Chilli, Lime and Coriander Fish Cakes with Fresh Lemon

Mini Stuffed Potatoes with Kikorangi Blue Cheese, Chive and Crème Fraiche Filling

cold

Vegetarian Rice Paper Rolls with Sesame Soy Dipping Sauce

Mixed Sushi Platter with Wasabi, Pickled Ginger and Sweet Soy Dipping Sauce

Potato Rosti Topped with Smoked Salmon Mousse, Fried Capers and Lemon Zest

Kumara, Haloumi, Basil and Semi Dried Tomato Mini Stacks

Mini Yorkshire Puddings Stuffed with Beef Tartare

Shredded Cider Braised Pork Fillet on Apple Fennel Slaw with Green Apple Syrup

Mint Pesto Crusted Lamb Backstrap Skewers Served with Minted Yoghurt Dipping Sauce

Chicken Liver Pate on Ciabatta Croutes with Crispy Bacon and Balsamic Glaze

Bruschetta of Mozzarella, Baby Rocket, Sun-dried Tomato Pesto

Flaky Savoury Pastry Pinwheels of Spinach, Feta, Basil Pesto and Grated Parmesan

sweet

Bite Sized Chocolate Brownie with Chocolate Ganache Dip

Mini Cappuccino Chocolate Eclairs

Petite Lemon Meringue Tarts with Toasted Coconut

Vanilla Profiterole Cream Puffs

Chocolate Cacao Bliss Bites

Seasonal Fresh Fruit Platter

Seasonal Fresh Fruit Kebabs with Honey Yoghurt Dipping Sauce