



# *Standing*

## FLOATING CANAPES

*SERVED WARM*

Spicy Popcorn Chicken with Harissa Dip

Chicken Skewers with Satay Sauce

Pulled Pork with Rosetta Hollandaise

Lamb Arancini with Tomato Relish & Confit Cherry Tomato

Lamb Koft w/ Chilli Jam, Honey Roasted Sweet Potato & Honey Mustard

Beef Skewers with Satay Sauce

Lemon & Pepper Squid with Mustard Infused Mayo

Quinoa & Sweet Potato Kale Fritters with Sriracha, Tzatziki & Sweet Chilli **VG**

Haloumi Skewers with Grilled Vegetable & Salsa Verde Dip **VG**

1.5 hours of service

6 canapes

\$36 per person

2 hours of service

8 canapes

\$48 per person

3 hours of service

10 canapes

\$60 per person

Minimum 50 guests





## *SERVED COLD*

Chicken Pate with Honey Roasted Figs & Caramelised Onions

62° Wagyu Beef with Wasabi Mayo & Rocket

Beef Crostini with Horseradish Cream **GF**

Pastrami with Kakadu Plum Sauce

Mini Pappadums with Curried Egg **VG**

Smoked Salmon with Smoked Paprika, Pickled Vegetables & Dill Infused Cream

Ceviche with, Freshly squeezed lemon, Coriander & Chilli

Brandade Barramundi with Poached Potato, Milk & Confit Of Garlic

Salmon Nigiri or Prawn Nigiri

Falafel with Hummus, Eggplant Caponata, Olive Marmalade On a Grilled Pita Bread **VG**

Vegetarian Tartlets with Beetroot, Cucumber, Smoked Salsa & Mushroom Pâté **VG**

Mini donuts **VG**

Sweet Tarts **VG**



## *LARGE CANAPES*

Pulled Pork Sliders with Slaw & Siracha Mayo

Steamed Buns with Roasted Pork Belly

Beef Sliders with Cheese, Lettuce, Mustard, Pickle & Spicy Tomato Relish

Fish Sliders with Slaw & Aoili

Pad Thai Noodle Boxes with Chicken & Prawn

Prawn Roll on Brioche (+ \$80 *per platter*)

