



CANAPES

COCKTAIL FUNCTION PACKAGES

COLD CANAPES

- Heirloom tomato** tartlet, persian fetta, coriander dressing
- Pani puri**, hummus, chickpea crumb
- Roasted cauliflower quiche**, chèvre
- Prawn cocktail**, cocktail dressing, heirloom cherry tomatoes, avocado
- Cold smoked salmon mini toast**, horseradish cream, crispy capers
- Beef tartare**, harissa dressing, crispy cracker

HOT CANAPES

- Moroccan spiced chicken skewers**, garlic toun
- Crispy potato gratin**, yuzu koshu labneh
- Bacalao croquette**, lemon gel
- Prawn twister**, lemon alioli
- Moroccan spiced lamb cigars**, harissa aioli
- Four cheese arancini**, herbed aioli

SUBSTANTIAL

- Chicken tagine**, cous cous salad, tahini yoghurt
- Lamb kofta sliders**, confit garlic alioli, iceberg
- Israeli cous cous risotto**, roasted zucchini, feta
- Fried popcorn cauliflower**, manuka honey vinaigrette
- Tempura fish taco**, slaw, herbed alioli
- Chilled prawn cocktail bun**, iceberg, heirloom tomato

PACKAGES (min 20 guests)

Bronze (4 canapes + 1 substantial)	34
Silver (6 canapes + 1 substantial)	45
Gold (8 canapes + 2 substantial)	68

BY THE PIECE (min order 20 per piece)

canapes	5.5
substantials	12

v - vegetarian; v - vegetarian option; ve - vegan; ve* - vegan option; df - dairy free; df* - dairy free option
g - suitable for gluten-intolerances; our kitchen is not gluten-free (cross contamination may occur)*

To assist in paying our staff penalty rates, a surcharge of 10% on Sun & 15% on public holidays will apply



BOARDS & BOWLS

COCKTAIL FUNCTION PACKAGES

Cheese (v, gf*)

chef's selection of cheeses | dried fruits | lavosh | quince | fig

76

Charcuterie

sopressa | pancetta | house-made pork rilette | olives | ciabatta

48

Bowl of fries (ve, gf)

harissa aioli

48

Mixed canape selection (v*, gf*)

chef's selection of canapes (30 pieces)

175

