



Canapé Menu

Savoury

Wagyu meatballs braised in tomato

Roast Chinese duck dumplings, soy broth

Grilled tiger prawn skewers, pea tendrils, lemon vinaigrette

Salt and pepper squid, spring onion, lemon

Twice cooked pork belly, cabbage, black bean vinaigrette

Marinated lamb, Mediterranean vegetable skewers, salsa verde

Roast field mushroom bruschetta with tallegio and cherry tomato

Ox-tail soup with horseradish dumplings

Chargrilled pork and fennel sausage with red wine lentils

Haloumi, balsamic onion and semi dried tomato pizzetta

Lightly cured N.Z. king salmon, micro herbs, lemon vinaigrette

Winter vegetable broth with pearl barley and parsely

Charcuterie plate of sliced meat, artichokes, white bean puree

Heirloom tomato, haloumi salsa romesco

Mixed marinated olives with sourdough, crisp bread



Canapé Menu

Desserts

Flourless chocolate torte

Mini Vanilla crème brulee, biscotti

Sticky date pudding, caramel sauce, Chantilly cream

Two cheese plate, walnut bread, quince paste

Four cheese plate, walnut bread, quince paste

Baked cheese cake

Fresh fruit plate

Selection of 5 - \$30pp, 8 - \$40pp, 12 - \$55pp