



canapé menu:

\$20.00 per person (20 person min.)

lightly crumbed king prawns w/ aioli

caramelized onion, mozzarella, tomato, basil & black olive pizza

grilled tandoori basted chicken breast fillet skewers w/ yoghurt dipping sauce

arancini (fried risotto and parmesan balls)

marinated rare beef fillet croutons w/ onion jam

** guests t receive 2 of each of the above (10 pieces pieces per person will be served during a 2 hour period)

single canape items:

(minimum order of 20 pieces per item selected)

sydney rock oysters with soy & ginger dressing	\$2.80 per piece
spinach & and fetta filo parcels	\$2.00 per piece
mini beef burgers	\$4.50 per piece
pumpkin and swiss cheese pastry parcels	\$2.00 per piece
tandoori lamb fillet skewers	\$3.00 per piece
tandoori lamb rack cutlets (cooked medium)	\$4.90 per piece
beef fillet skewers with bearnaise	\$3.50 per piece
fried prawn and herb wontons w/ sweet chili sauce	\$2.50 per piece
arancini (crumbed risotto, herb and parmesan balls)	\$2.80 per piece

The chefs canapé selection

(minimum order of 20 pieces per item selected)

Grilled scallop with beurre blanc served in tasting spoon	\$4
Triple cooked pork belly w/balsamic glaze served in tasting spoon	\$3.50
Sesame crusted seared tuna skewer	\$3.50
Garlic, lemon and herb prawn skewer	\$4.00
Asian spiced duck pani puri pastries	\$3.50
Pulled pork cracker with apple chutney or coleslaw	\$3.50
Harissa Lamb fillet crouton w/fig chutney	\$3.50
Smoked salmon, chive cream and roe in cucumber roll	\$3.50
Nepalese Momo dumplings (chicken or vegetarian) w/tomato chutney	\$3
Steamed Asparagus wrapped in Prosciutto, Hollandaise dipping sauce	\$4
Roasted field mushroom stuffed with bacon and cheddar	\$3.50
Mini crisp fried chicken breast burger with guacomale and chilli mayo	\$4.50

canapé fork dish boxes

braised lamb shank and mash potato	\$6.00 each
fragrant lamb curry w/jasmine rice	\$5.50 each
fish and chips w/aioli	\$6.50 each
thai yellow chicken curry w/ roast sweet potato & jasmine rice	\$5.00 each (\$4.50 vegetarian)

platters for 10:

wedges, sourcream & sweet chilli \$35 per platter

chunky chips w/ dijon mustard cream sauce \$35 per platter

mezze of dips, carrot and celery sticks & breads \$45 per platter

selection of the following house made dips
roast eggplant, hummus, avocado, beetroot

antipasto platter \$75 per platter

Italian salami, prosciutto, olives, roasted capsicum, marinated artichokes
steamed asparagus w/shaved parmesan, bocconcini
tomato and basil drizzled extra virgin olive oil
served with flat bread and Turkish bread

3 skewers platter (30 skewers per platter) \$95 per platter
beef fillet & red wine jus, tandoori lamb fillet, chicken breast & lemon/herbs

pizzas for 10 (cut into 10 small slices)

Tandoori chicken (\$21)

Tandoori lamb fillet (\$24)

Pesto and chicken (\$21)

Prosciutto and rocket (21)

Mediterranean (onion, pumpkin, capsicum, eggplant, mushrooms (\$21)

Caramelised onion, mozzarella, tomato, basil & kalamata olives (\$19)