## CANAPES

PACKAGE A: 3x items $\$ 25.00$ per person

PACKAGE B: $4 x$ items $\$ 30.00$ per person
PACKAGE C: $6 x$ items $\$ 35.00$ per person

## SAVOURY SELECTIONS

Beef Tatar (gf*)
Toasted rye bread
Smoked Salmon Mousse
Blini, caviar
Chicken and Mushroom Vol Au Vent
Shaved chorizo
Mediterranean Chicken Skewer (gf)
Minted yoghurt
Prawn and Quinoa Arancini (gf*)
Wasabi and garlic aioli
Moroccan Spiced Lamb Skewers ( $g^{*}$ )
Minted yoghurt

## Wagyu Beef Slider (gf*)

Smoked Cheddar; truffle aioli
Chicken Liver Truffle Pate (gf*)
Lavoche; smoked pineapple chutney
Venison Croquette (gf*)
Blackberry ketchup
$v$-vegetarian $v g$-vegan $g f$-gluten-free $d f$-dairy free n -contains nuts *-on request

We make every effort to accommodate dietary restrictions. Please advise us of your specific requirements prior to ordering to ensure we adjust our dishes accordingly. As our food is prepared in centralised kitchens where allergen are presents, we cannot guarantee complete separation, although all efforts will be made.

## VEGETARIAN SELECTIONS

Vietnamese Rice Paper Rolls (v, gf)
spicy dipping sauce
Smoked Eggplant and Hummus Arancini (v, gf)
Dukkha spices aioli
Korean Tofu Skewers (v)
Kimchi slaw
Mushroom, Pine Seed \& Pecorino Arancini (v, gf)
Tomato and chipotle relish
Mini Falafel ( $v, g f$ )
Beetroot hummus
Tandoori Cauliflower Vol Au Vent (v)
Cumin sour cream

## SWEET SELECTIONS

Buttermilk Scones (v)
Jam and whipped cream
Lemon Teacake (v)
Candied lemon icing
Carrot Cake (v)
Cream cheese icing
Chocolate cake (v)
White chocolate ganache
Macadamia and White Chocolate Cookies (v)
Served warm
Old Time Muffins (v)
Candied orange peel; blueberries; oat crumble

