



Canapé Menu - Autumn 2023

Hot Options - \$7 per piece

Braised lamb shoulder croquette with caper & raisin emulsion (df/gf/nf)
Tiger prawn cake with basil, chilli and saffron mayonnaise (df/gf/nf)
Taleggio polenta pave with kumara puree and hazelnut (gf)
Spiced carrot bhaji with whipped mint tofu (vegan/nf)
Spinach and feta filo cigar with dill & preserved lemon crème fraiche

Cold Options - \$6 per piece

Goat cheese mousse gougère with sun-dried tomato and herbs (nf)
Chicken liver parfait brandy snap with dried fig compote (nf)
Potato masala panipuri with date & tamarind chutney (vegan/nf)
Prime angus beef tartare, egg yolk emulsion, capers and cornichons (nf/gf)
Smoked salmon blini, lemon crème fraîche and chives (nf)

Dessert Options - \$5 per piece

Dark chocolate, coconut and rum truffle (vegan/gf/nf)
Mini pavlova with whipped mascarpone and seasonal fruit (gf/nf)
Mini lemon meringue tart (nf)