



Canapés Menu - Autumn 2024  
Minimum 2 dozen per item

Cold. \$60/dozen

- Chicken liver parfait macaron (GF/DF)
- Middle eastern beef tartare, sesame & cumin lavosh (NF)
- Lemon & herbs goat cheese mousse gougere (NF)
- Chickpea masala pani puri with salsa verde (VG)
- Smoked salmon blini with gribiche crème fraiche (NF)

Hot \$68/dozen

- Taleggio & beetroot arancini (GF/NF)
- Mushroom polenta cake with pumpkin seed pesto (VG/GF/NF)
- Spiced lamb cigar with raisin/caper emulsion (GF)
- Sesame prawn toast with nori whipped tofu (NF)
- Oregano & lemon beef croquette with mint yogurt (NF)

Sweet \$42/dozen

- Orange dark chocolate truffle (VG/GF/NF)
- Mini lemon pavlova with seasonal fruit (GF/NF)
- Almond & chocolate biscotti

