



canapes menu

ocean

Blini with smoked oyster sour cream and lumbfish caviar

NZ Whitebait fritters with lemon mayo

*King salmon beetroot and tequila gravlax served on pita croute with watercress and dill
mayonnaise*

Mussel, courgette and onion fritters with tartare sauce

Snapper goujons crumbed, with caper, lemon and mint aioli

Mussels steamed in wine and garlic topped with tomato and onion jam

Smoked salmon dill and capers wrapped in filo

Steamed scallops served on miso spoons with pickled ginger, watercress and anchovies

Honey, chili, ginger prawns on skewers

Nigiri topped with tender big eye tuna, pickled ginger, wasabi served with soy sauce

*Tar Tare or fresh big eye tuna and avocado served on miso spoons, finished with hemp oil and
sea salt*

Garden

Roast tomato, basil and bocconcini puff pastry tarts

Char grilled vegetables with haloumi skewers

Zucchini fritters with tomato kasundi

Pumpkin and feta risotto cakes with red onion jam

Mini quiche selection

Fresh figs with gorgonzola and prosciutto

Mushroom fresh thyme buffalo mozzarella brioche scrolls

Spinach, red onion and feta fillos wraps

Ricotta, pumpkin and thyme tarts

Farm

Sliders with pulled pork, grilled apple and beetroot relish
Little venison sausage hot dogs
Vietnamese crunchy peanut chicken cakes
Mediterranean meat balls with chili plum sauce
Pork kofta with cucumber, mint yoghurt dipping sauce
Crostini topped with parmer ham and quail egg sourcream and chive mash
Eye fillet served on potato rosti with horseradish cream
Rare roast beef with pear and onion jam
Chorizo sausage wrapped in brioche
Pork & shitake mushroom dumplings wiyh toasted sesame dipping Sauce
Sweet corn and pepper sausage fritters topped with pecorino parmesan
Thai chicken skewers with coconut peanut satay
Little homemade gourmet pies with a selection of meat and vegetarian fillings
Five spice slow cooked duck with crispy vegetables wrapped in rice paper

Sweet (Gluten and dairy free option available on request)

Handmade truffles
Assorted fruit tarts
Mini citron tarts
Apple short cakes with vanilla cream
Meringues with nutty chocolate and cream
Fresh fruit platter
Coconut and passion fruit slice
Profiteroles with pastry cream and chocolate
Dark chocolate and raspberry brownie
Cake of the day (Chefs creation)
Home baked cookie
A selection of local and imported cheese with quince paste, crackers, dried fruit and nuts

Medium Platter \$70.00 (7-10 people)

Large platter \$120.00 (14-18 people)

Minimum of 10 pieces per item

4 pieces per head - \$11.40

5 pieces per head - \$14.25

6 pieces per head - \$17.00

7 pieces per head - \$19.50

8 pieces per head – \$22.00

All prices are GST exclusive