



Canapés Selection:

Cold Canapés:

Italian bruschetta w Vanilla toffee balsamic
Soft salmon crepe rolls
Salmon avocado Nori rolls (GF,DF)
Essence chicken teriyaki rolls (GF,DF)
Sweet potato, cashew & beetroot wafer cups (VG)
Vegetarian Nori rolls with avocado, carrot, cucumber (V,GF,DF)
Sweet potato, roasted red pepper & baby spinach frittata (DF, GF,)

Fresh Tasmanian oysters w vodka lime (GF,DF)
Fresh Tasmanian oysters w rice wine (GF,DF)
Cohuna Wagyu Thai Beef bamboo boat w baby herbs (GF,DF)
Lime zest & sweet chilli prawns (GF,DF)
Smoked salmon mousse cone with avocado and baby black chives
Chicken Caesar cones w honey bacon, egg, lettuce and croutons
Savoury mousse cup with carrot and celery shards (GF,DF,VG)

Hot Savouries:

Freshly baked Mini Sausage rolls w house made tomato relish
Pumpkin, feta & caramelized onion tarts (VG)
Thai Chicken balls w sweet chilli aioli (2per serve) (GF,DF)
Egg & Bacon tartlets w house made tangy tomato relish
Mediterranean tarts w tomato, basil pesto, olives & crumbled fetta (VG)
Chicken, mushroom, brie and baby spinach tartlets
Mini Beef & Shiraz pies w house made relish
Tandoori Chicken pies w Greek yoghurt
Chicken & creamed leek tarts
Greek style lamb Koftas with tzatziki (GF)

Pumpkin and red peppers shot w olive grissini
Aranchini balls with semi dried tomato & pesto w aioli (VG, GF)

Spicy fish goujons w lemon aioli served in a palm leaf cone
Frenched lamb cutlets w Dijon mustard and apricot paste
Chicken, pumpkin, semi dried tomato and basil pesto risotto
Mediterranean vegetable risotto w crispy Italian salami
Eye fillet sliders w onion jam, lettuce tomato & Jarlsberg cheese