



Canapés Selection:

Cold Canapés:

- Italian bruschetta w Vanilla toffee balsamic*
- Soft smoked salmon blinis*
- Salmon avocado Nori rolls (GF,DF)*
- Cohuna Wagyu Beef savoury cup w horseradish cream*
- 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)*
- Vegetarian rice paper rolls w ginger miso dipping sauce (GF, DF, Vegan)*
- 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 tartlets*
- Mini Beef & Shiraz pies w house made relish*
- Chicken & creamed leek tarts*
- Greek style lamb Koftas with tzatziki (GF)*

- Pumpkin and red peppers shot w olive grissini (GF, DF, Vegan)*
- Vegetarian Spring rolls w sweet soy (VG, DF)*
- Aranchini balls with semi dried tomato & pesto w aioli (VG, GF)*

- Salt & pepper Calamari w lemon aioli served in a palm leaf cone (GF, DF)*
- Chicken, pumpkin, semi dried tomato and basil pesto risotto (GF, DF)*
- Lamb ragout w potato gnocchi topped w parmesan*
- Chicken baby burrito's w corn salsa, avocado, lettuce & sour cream.*
- Wagyu beef sliders w onion jam, lettuce tomato & Jarlsberg cheese*
- Frenched lamb cutlets w Dijon mustard and apricot paste (GF, DF)*