



## CANAPÈ

### CATERING MENU

Minimum Order Value \$1000

*The Canapè menu is the perfect option for standing, cocktail style functions. I will come to your house or chosen venue & serve a selection of hot & cold canapes for your guests. This can be for a set time or for the entire duration of your event.*

*The packages below are not set and can be customised to your needs.*

*Need some inspiration? Let me know more about the style of your event and I will help you to personally curate a menu to perfectly match the day!*

*Prices include chef, service, servingware, napkins. Additional service staff are available upon request at a rate of \$40/hour.*

Choose	Price \$ (per person)
4	40
6	50
8	60
10	70

- Miso Devilled Eggs
- Tofu & Cabbage Dumplings, Spiced Black Vinegar
- Jamon & Manchego Croquettes, Truffle Aioli
- Salt 'n' Pepper Spring Rolls
- Spicy Tuna & Edamame Crispy Rice Nests

- Pulled Pork or Mushroom Tostada, Guacamole, Sriracha Sour Cream
- Sticky Hoisin Chicken or Tofu San Choy bao
- Pintxos
  - Gilda (anchovy, chilli, olive)
  - Grilled Chorizo & Manchego with Sherry
  - Haloumi, Honey & Sesame
  - Mozzarella, Tomato, Peach, basil & Balsamic
- Arancini
  - Truffled Mushroom
  - Eggplant Caponata
  - Pork & Fennel
- Gazander Coffin Bay Oysters
  - Natural
  - Vietnamese Gin Vinaigrette
  - Green Onion Mignon
- Mini Brioche Slider
  - Mortadella, Green Pickle, Mustard Aioli
  - Heirloom Tomato, Buffalo Mozzarella, Basil
  - Cheeseburger, Relish, Pickle
  - Fish burger, Lettuce, Mayo
  - Meatball Sub, Nap Sauce, Pecorino
- Topped Crostini/Mini Focaccia
  - Prosciutto, Whipped Ricotta, Honey
  - Anchovy & Tomato Soldier
  - Crab, Aioli & Dill
  - Smashed Pea & Mozzarella
  - Roasted Baby Tomato, Red Onion, Basil, Cream Cheese
  - Trout Roe, Butter, Lemony Herbs, Rye

- King Brown Mushroom Skewers, Miso Glaze, Spring Onion, Furikake
- Crustless Finger Toastie, Leg Ham, Gruyère, Mustard, Dipping Soup
- Pork & Chive Gyoza, Sweet Soy
- Prawn Gyoza, Ginger & Spring onion Soy
- Roast Pumpkin Tartlets, Feta, Pomegranate & Mint
- Fish Taco, Rainbow Slaw, Coriander
- Spiced Lamb or Lentil Flatbread, Hummus, Harrissa, Mint
- Rainbow Crudité & Bagna Cauda
- Spicy Anchovy & Sour Cream Potato Chips
- Kimchi & Gruyère fritters
- Turmeric Onion Rings, Lime Aioli
- Falafel & Green Goddess Dressing