

**EXECUTIVE CANAPÉ MENU**

*All Canapés are tray serviced*

**HOT**

- Lamb skewer with cumin yoghurt (GF)
- Grilled scallop with a pancetta crumb (GF)
- Cajun spiced king prawn with lemon aioli (GF, DF)
- Grilled oyster kilpatrick
- Chicken tikka with mini poppadums
- Seared ostrich rump with a blackberry jelly and crispy capers (DF)

**COLD**

- Salmon and chorizo with a wasabi mayo (GF)
- Red pepper, basil and mozzarella tartlet
- Glazed duck breast, caramelised onion and blue cheese crostini
- Manuka smoked venison with cranberry mayo (GF, DF)
- Spiced seared lamb with a petite orange couscous salad topped with house relish

**EXECUTIVE SWEET CANAPÉ MENU**

- Fresh berry sweet pastry case with vanilla anglaise
- Salted caramel and ginger slice with chocolate ganache
- White chocolate mousse shots with a marbled garnish (GF)

**CHOICE OF 2 ITEMS**

\$8.00 p/p plus GST

**EACH EXTRA ITEM**

\$3.50 p/p plus GST

## CANAPÉ MENU

*All Canapés are tray served*

### COLD SELECTION

- Bruschetta topped with tomato, basil, feta and balsamic (V)
- Pastry shell filled with smoked chicken, avocado, crispy fried shallots and sesame seeds
  - Rolled salami filled with tapenade
  - Smoked kahawai with a caper cream
- Cured salmon with torched skin and pickled vegetables (GF)
- Sushi selection including vegetarian (GF)
- Selection of cocktail sandwiches including vegetarian
- Medium rare lamb with pea mousse on toasted focaccia
- Lavoush baskets with prawn, mascarpone and salmon caviar
  - Duck liver Pâté on rye toast
- Grilled medium-rare beef fillet with beetroot relish on sour dough

### HOT SELECTION

- Walnut, rocket, sundried tomato filo (V)
- Home-made Chef's mini burger of the day
- Prawn, beef or chicken skewers (GF, DF)
- Grilled black pudding with a warm tomato compote and seared scallop
  - Pork and kumara fritters with a red apple coleslaw
- Fresh fish bites in beer batter with lemon chilli mayo
  - Steamed pork buns with satay
- Roasted lamb shank chips with mint aioli
- Crispy potato disc with beef and béarnaise (GF)
- Pumpkin, feta and basil frittata with relish (GF, V)
- Braised lamb croquettes with rosemary aioli and baby herbs
- Smoked salmon, potato and chive crumbed balls with a lime dressing
  - Baby chicken and mushroom filo's

### DESSERT SELECTION

- Petite lemon curd tartlet with burnt meringue
- Deconstructed cheesecake. Biscuit crumb with berry couli and cream cheese
- Blackberry jelly with chocolate mascarpone (GF)

### CHOICE OF 4 ITEMS

\$11.50 p/p plus GST

### EACH EXTRA ITEM

\$2.80 p/p plus GST