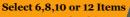


CANAPÉ MENU



6 Pieces per head \$17

8 Pieces per head \$22

10 Pieces per head \$27

12 Pieces per head \$32



Mushroom Polenta Squares WON 2002 GF

Enoki & Shitake Mushroom infused Polenta Squares served with a House Beetroot Balsamic Relish

Caprese Bruschetta

Fresh Tomato, Fior Di Latte & fresh basil, drizzled with Balsamic Glaze

Caramelised Peanut & Tofu Bites

Caramelised Peanut & Tofu served on a bed of Fresh Pineannle

Pork & Guacamole Tostaditas

Bite-size Spicy Marinated Pulled Pork with house Guacamole Tostaditas

Zaatar Spiced Chickpea Falafel

Zaatar Spiced Chickpea Falafel with Date Molasses &

Vegan Spring Rolls

 $Vegan\ Spring rolls\ with\ House\ Five\ Spice\ Plum\ sauce$

Mushroom Arancini Balls

Freshly made in-house Mushroom Arancini Balls with our Ranch dipping sauce

Squid GF

Flash-fried Squid lightly coated using Chickpea Flour. Served on a Baby Cos Leaf - with House Chilli Salt & our Lemongrass Aioli.

Buttermilk Fried Chicken

Boneless Buttermilk Fried Chicker with House Chilli Mayo

Moroccan Chicken Skewers

Moroccan Spiced Chicken Skewers - served with house Tzatziki.

Posh Fish & Chips

Panko Crumbed Barramundi with Shoestring Fries - served with house Tartare and fresh dill

Tasmanian Smoked Salmon Blinis

Fasmanian Smoked Salmon Blinis with Fresh Dill & Crème Fraiche

Cinnamon & Nutmeg Doughnut Balls

- served with House Salted Caramel & Raspberry Coulis.

Seasonal Fruit Platter CF

A selection of premium Fresh Fruit Sliced and Diced