



# CANAPÉ MENU



Select 6,8,10 or 12 Items

6 Pieces per head \$17

8 Pieces per head \$22

10 Pieces per head \$27

12 Pieces per head \$32

The Tinsy Cow



MALT & VINE

## Mushroom Polenta Squares VEGAN VEGIE GF

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

## Caprese Bruschetta VEGIE

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

## Caramelised Peanut & Tofu Bites VEGAN VEGIE

Caramelised Peanut & Tofu served on a bed of Fresh Pineapple

## Pork & Guacamole Tostaditas GF

Bite-size Spicy Marinated Pulled Pork with house Guacamole Tostaditas

## Zaatar Spiced Chickpea Falafel VEGAN

Zaatar Spiced Chickpea Falafel with Date Molasses & Sumac

## Vegan Spring Rolls VEGAN

Vegan Springrolls with House Five Spice Plum sauce

## Mushroom Arancini Balls VEGIE

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 Chicken 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

Tasmanian Smoked Salmon Blinis with Fresh Dill & Crème Fraîche

## Cinnamon & Nutmeg Doughnut Balls

- served with House Salted Caramel & Raspberry Coulis.

## Seasonal Fruit Platter VEGAN GF

A selection of premium Fresh Fruit Sliced and Diced