

Select 6,8,10 or 12 Items

6 Items per head \$17

8 Items per head \$22

10 Items per head \$27

12 Items per head \$32

# CANAPÉ MENU



## MUSHROOM POLENTA SQUARES VEGAN Veggie GF

ENOKI & SHITAKE MUSHROOM INFUSED POLENTA SQUARES ~ SERVED WITH A HOUSE BEETROOT BALSAMIC RELISH

## CAPRESE BRUSCHETTA Veggie

FRESH TOMATO, FIOR DI LATTE & FRESH BASIL, DRIZZLED WITH BALSAMIC GLAZE

## MEDITERRANEAN SPICED FALAFELS VEGAN

SUCCULENT MEDITERRANEAN SPICED FALAFELS, DRIZZLED WITH BALSAMIC GLAZE

## CARAMELISED PEANUT & TOFU BITES VEGAN Veggie

CARAMELISED PEANUT & TOFU SERVED ON A BED OF FRESH PINEAPPLE WITH FRESH CORIANDER & CHILLI

## VEGAN SPRING ROLLS VEGAN

VEGAN SPRINGROLLS WITH HOUSE FIVE SPICE PLUM SAUCE

## LEMON PEPPER SQUID GF

TENDER SQUID, DELICATELY COATED WITH CHICKPEA FLOUR. FINISHED WITH SALT & PEPPER SEASONING WITH LEMONGRASS AIOLI.

## BUTTERMILK FRIED CHICKEN

BONELESS BUTTERMILK FRIED CHICKEN WITH HOUSE CHILLI MAYO

## ITALIAN TOMATO ARANCINI VEGAN Veggie GF

DELICIOUS SICILIAN ARANCINI, INFUSED WITH MARINARA SAUCE, SERVED WITH A HOUSE GARLIC AIOLI.

## TASMANIAN SMOKED SALMON BLINIS

TASMANIAN SMOKED SALMON BLINIS WITH FRESH DILL, CAVIAR & CRÈME FRAÎCHE

## CHARRED TANDOORI BITES GF

SUCCULENT HOUSE-MARINATED TANDOORI CHICKEN, CRISP CUCUMBER ROUNDS, FINISHED WITH CREAMY HOUSE-MADE TZATZIKI & FRESH CORIANDER.

## SEASONAL FRUIT PLATTER VEGAN GF

A SELECTION OF PREMIUM SEASONAL FRESH FRUIT SLICED AND DICED

## CINNAMON DOUGHNUT BALLS

FRESHLY COOKED DOUGHNUT BALLS, COATED IN CINNAMON SUGAR, SERVED WITH HOUSE SALTED CARAMEL