

Canapés

Choose seven canapés from the options below

FROM SEA

Smoked salmon, celeriac remoulade filled vol au vents

Crab, mango and avocado salad with crème fraîche on puff pastry rounds

Prawn, spring onion and aioli wrapped in prosciutto

Hot smoked salmon, pickled cucumber, caper cream cheese on toasted brioche

FROM LAND

Manuka smoked lamb, roasted cherry tomato and pesto on potato rosti (gf)

Beef sirloin, onion jam and horseradish cream on garlic crostini

Seared lamb, tzatziki and crushed pistachio in mini Yorkshire puddings

Pork fillet, apricot jalapeno salsa on garlic buttered crostini

Buffalo chicken and blue cheese crumble in a crispy wonton cup

FROM GARDEN

Goats cheese, roasted baby beetroot and walnut on puff pastry rounds (v)

Edamame, avocado, cream cheese, mint, and micro herb on fried polenta (v)(gf)

Smoked capsicum salsa, crème fraîche and basil pesto filo cups (v)

Red wine mushroom, balsamic onion and feta on house made cheese cracker (v)

Pickled vegetables, tofu, coriander, and mint summer rolls with sriracha mayo (gf)
(df)(v)

SOMETHING SWEET

Vanilla panna cotta, strawberry gelee, balsamic strawberries, cream in shot glasses
(v)(gf)

Dark chocolate brownie rounds, orange chocolate ganache and chocolate shavings
(v)

Lemon curd, whipped cream, crushed meringue, and freeze-dried raspberry in sweet
pastry shell (v)

Mini seasonal fruit flan, aniseed glaze and toasted almonds (v)

Coffee mousse, cream and chocolate shavings in a dark chocolate cup (v)(gf)