

COLD CANAPÉS

Smoked Kahawai Pâté in Pastry Case
Fresh Tomato and Kalamata Olive Bruschetta (V)
Chicken Liver Parfait on Toasted Sourdough with Homemade Chutney
Spiced Duck Rice Paper Roll with Sweet Chili Dipping Sauce
Vegetarian Rice Paper Rolls with Sweet Chili Dipping Sauce (V)
Salmon Tartare with Capers and Citrus Marinade
South Pacific Style Ceviche (Ota Ika)
Smoked Akaroa Salmon Mousse in Pastry Case
Chilled Tomato Gazpacho with Basil Oil
Manuka Smoked Chicken and Pickled Capsicum in Pastry Cup
Venison & Pork Terrine with Homemade Chutney on Rye Toast
*Shucked Oysters in its Half Shell with Citrus (Seasonal)***

HOT CANAPÉS

Crispy Prawn Wonton with Sriracha Hot Sauce
Pumpkin and Basil Arancini (V)
Spiced Lamb Meatball with Garlic Aioli
Smoked Fish Croquette with Romesco Sauce
Spinach and Cheese Filo (V)
Steamed Bao Buns with Marinated Pork Belly
Thai Fish Cakes with Sweet Chili and Coriander
Mini Goat Cheese and Sun Dried Tomato Tarts (V)
Steamed Prawn or pork Shu Mai with Sweet Chili
Chicken or Pork Satay Skewers with Spiced Peanut Sauce
Crispy Fried Calamari with Dipping Sauce
Japanese Style Fried Chicken with Wasabi Mayonnaise

*Note: All items marked with ** will incur additional charges. (V) denotes vegetarian dishes but may not be suitable for vegans.
Any special dietary requirements such as Gluten Free, Dairy Free, Egg Free, Nut Free, Vegan can be catered when advised.*