

COLD CANAPÉ SELECTIONS

Fresh Tomato and Kalamata Olive Bruschetta (V)
Chicken Liver Pate on Toasted Sourdough with Homemade Chutney
Spiced Duck Rice Paper Roll with Sweet Chili Dipping Sauce
Salmon Tartare with Capers and Citrus Marinade
Vegetarian Rice Paper Roll with Sweet Chili Dipping Sauce (V)
Three Cheese Profiterole (V)
Smoked Akaroa Salmon Mousse in Pastry Case
Roast Beef and Caramelised Onion Crostini
Prosciutto and Melon Skewer
Manuka Smoked Chicken and Pickled Capsicum in Pastry Case
Venison & Pork Terrine with Homemade Chutney on Crostini

HOT CANAPÉ SELECTIONS

Pumpkin and Basil Arancini (V)
Spiced Lamb Meatball with Garlic Aioli
Steamed Bao Bun with Marinated Pork Belly and Slaw
Thai Fish Cake with Sweet Chili and Coriander
Marinated Chicken Skewer with Spicy Peanut Sauce
Mini Goat Cheese and Sun Dried Tomato Tart (V)
Thai Marinated Prawn Skewer
Deepfried Mussels with Caper Mayonnaise
Japanese Style Fried Chicken with Ponzu Dipping Sauce
Spinach and Cheese Filo (V)
Crispy Fried Calamari with Dipping Sauce

*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.
2019 - 2020 Season*