

Canape Menu



\$5 per guest (2 pieces each)

Panko Crumbed Calamari **H**
Cocktail Spring Rolls **H**
Vegetarian samosas **H**
Gourmet Mini Pies **H**
Ham, Cheese & Herb Quiche **H**
Vegetarian Quiche **H**
Roasted Vegetable Frittata **C**
Greek salad skewer **C**

\$7 per guest (2 pieces each)

Satay Chicken Skewers **H**
Swedish Meatball Served on Skewer **H**
Rare Roast Beef Bruschetta with Seeded Mustard Aioli & Gherkin **C**
Smoked Salmon on Cucumber Rounds with Dill Mascarpone & Red Onion **C**
Baby Bocconcini, Basil & Blistered Cherry Tomato Skewer **C**
Chorizo, Roasted Pumpkin, Red Onion & Capsicum Skewer **C**
Steamed Prawn Gyoza served on a Chinese Spoon with Sesame & Shallot Sauce **H**
Spinach & Fetta Pastizzi **H**

\$ 9 per guest (2 pieces each)

Pacific Oyster - Natural, Kilpatrick, or with Pickled Ginger & Ponzu Sauce **HC**
Crispy Prawn & Coriander Wantons with Thai Chilli Jam Dipping Sauce **H**
Duck and Shitake Mushroom Spring Rolls with Dipping Sauce **H**
Chicken and Pickled Cucumber Vietnamese Rice Paper Rolls with Nuoc Cham Sauce **C**
Pastry Shell with Whipped Fetta, Caramelised Onion & Crispy Prosciutto **C**
Vegetarian Rice Paper Rolls with Tamarind & Date Sauce **C**
Masterstock Braised Pork Belly Served on a Chinese Spoon with Black Caramel Vinegar **C**
Cucumber Cups Filled with Sesame & Shallot Soba Noodle Salad **C**