



CANAPÉS + PETIT FOURS

Canapés: choice of 4 @ \$20pp, 5 @ \$24pp, 6 @ \$28pp, 7 @ \$32pp

Hot canapés

Broccoli & cheese croquettes, aioli
Spicy jerk chicken skewers, natural yoghurt
Quinoa & feta falafels, garlic yoghurt
Lemongrass, chilli & coriander fish cakes, sweet chilli mayo
Steamed pork & chive dumplings, black vinegar, sesame
Venison & fig meatballs, sweet chilli glaze, aioli
Beef & blue cheese mini pies, ketchup

Cold canapés

Goats cheese tartlets, sundried tomato
Cheese puffs, blue cheese mascarpone, quince paste
Crudités, hummus with dukkah
Vegetable summer rolls, sweet chilli mayo
Market fish ceviche, coconut cream, lime & chilli
Salmon on cucumber, sour cream & chives

Supplement - Natural oysters, pink onion vinegar – market price per dozen

Petit Fours

Petit fours: Choice of 1 @ \$5pp, 2 @ \$8pp, 3 @ \$10.50pp, 4 @ \$14pp

Chocolate & coconut truffles
Vanilla bean macarons
Lemon meringue pies
Raspberry marshmallows
Cinnamon cream oysters

PLATTERS + BOARDS

Cheese board – small \$30, large \$60

A selection of NZ cheese with crackers, walnut bread & quince paste

Grazing platter – small \$30, large \$60

A selection of hot deep fried finger foods with dipping sauces

Italian – small \$22 (2-3pax), large \$39 (4-5pax)

Cauliflower arancini, prosciutto, antipasto, toasted ciabatta

Balaboosta – one size \$14 (2-3pax)

Crumbed green olives with balaboosta, hummus with dukkah and bread

Potted salmon – one size \$29 (2-3pax)

Taramasalata, radish, cucumber, sunflower rye bread

Chicken liver parfait – one size \$29 (2-3pax)

cheese, pickles, cherry & apple relish, bread & butter

Minimum order for canapés & petit fours is 20 persons. Menu selections subject to change. Dietary requirements catered for, but will have to be advised in advance as well as on the day.