

# canapé menu

MIN. 10 GUESTS



CHEF'S CHOICE - *Three items* | \$21.20 PP

CHEF'S CHOICE - *Four items* | \$21.70PP

OWN CHOICE - *Three items* | \$22.80 PP

OWN CHOICE - *Four items* | \$24.90 PP

OWN CHOICE - *Five items* | \$28.00 PP

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## SEAFOOD

Malaysian marinated prawns with laksa dipping sauce (GF) (DF)

Parmesan shortbread, smoked eel cream, beetroot relish

Seared scallops, pea herb puree, preserved lemon mayonnaise and crispy pancetta

Marinated calamari with pickled radish and micro herbs (GF)

Sautéed prawns with turmeric and coconut dipping sauce (GF) (DF)

Kokoda - coconut marinated market fish, pickled cucumber and ginger (GF) (DF)

Smoked salmon tartlets, horseradish cream with caper and dill salsa

Market fish poke and avocado on a wonton wafer with kewpie mayo and crispy shallots

## VEGETARIAN

Kikorangi blue cheese cake with beetroot relish and rocket (V)

Seed crackers, pickled beets, feta cream, crispy quinoa with pomegranate dressing (GF) (V)

Date, corn and feta fritters with pomegranate dipping sauce (GF) (V)

Double cheese, pesto and pumpkin arancini balls with lemon saffron dipping sauce (V)

Crispy tofu, miso carrot puree, sweet soy mayo and coriander (GF) (V) (VG)

Southern fried crispy cauliflower with sriracha limo mayo (V)

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## PORK

Prosciutto, onion jam and porcini cream on a seed cracker (GF)

Hoisin glazed pork belly slices, cucumber ribbon with kewpie mayo (GF)

Crispy pork belly, papaya salad with hot and sour dressing and peanut sprinkle (GF) (DF)

Chorizo polenta chips with beetroot mayo (GF)

Pork and prawn balls, hot and sour dressing with coriander (DF)

## BEEF AND LAMB

Braised lamb pies with capers and red onion relish

Seared beef slices, gherkin herb mayo and beetroot sauerkraut on a wafer cracker

Beef cheek pies, maharajah chutney, confit garlic

Beef carpaccio, drunken mushrooms, chevre cream and crispy black quinoa (GF)

## CHICKEN

Turmeric and ginger-scented chicken skewers with coconut and kaffir lime dip (GF) (DF)

Coronation chicken crostini with mango chutney, toasted cashews and herbs

Thai chicken balls with nam jim dipping sauce (GF) (DF)

Texan fried chicken with bbq mayo dipping sauce

Satay chicken with pickled cucumber and coriander (GF) (DF)

All prices are in New Zealand Dollars and include GST. Prices are subject to change.

(GF) = Gluten Free (V) = Vegetarian (VG) = Vegan (DF) = Dairy Free (\*) = Option available on request

**Dish**  
food with style