



Dish

food with style

Canapés

Min. 10 guests

CHEF'S CHOICE - *Three items* | \$22.45 PP

CHEF'S CHOICE - *Four items* | \$25.10 PP

OWN CHOICE - *Three items* | \$23.30 PP

OWN CHOICE - *Four items* | \$25.95 PP

OWN CHOICE - *Five items* | \$28.60 PP

SEAFOOD

Seared scallops, pea herb puree, preserved lemon mayonnaise and crispy pancetta (GF)(DF)

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

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

Crab sweetcorn fritter with chilli lime dipping sauce

Smoked salmon whip, caper relish, melba toast, dill

Mussel fritter with preserved lemon cream fraiche

Mexican prawn, avocado salsa, cucumber cup (GF)

VEGETARIAN

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

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

Sweetcorn, mozzarella fritter with pomegranate dressing (GF)(V)

Herb crumbed haloumi with smoked paprika mayo (V)

Sundried tomato risotto balls with black garlic mayo (V)

Southern fried crispy cauliflower, blue cheese and buttermilk dip (V)

Pumpkin, cumin tartlets, pink onions, caramelized red onion (V)

PORK

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

Pear, prosciutto, blue cheese puff with candied walnuts

Sticky pork belly, vietnamese style salad with peanut crumb

Chorizo polenta pieces, kasundi mayo, crispy shallots (GF)

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

BEEF AND LAMB

Beef cheek pies, maharajah chutney, confit garlic

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

Spiced lamb slices, mint salad, whipped feta, pomegranate (GF)

Seared pepper beef, blue cheese, balsamic onion jam on water crackers

Sliced lamb, confit garlic, tomato jam on crostini

CHICKEN

Coronation chicken crostini with mango chutney, soy cashews

Texan fried chicken with bbq mayo dipping sauce

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

Chipotle chicken tostada with pineapple chilli salsa (GF)(DF)

Crispy buttermilk chicken, tabasco ranch dressing

Japanese tonkatsu bbq chicken skewers, kewpie dip

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

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



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Substantial Canapés

Min. 10 guests

OWN CHOICE - *Two items* | \$19.10 PP
(TRAY SERVED FOR A PERIOD OF 30-45 MINS)

Soft slider rolls - southern fried chicken, slaw, ranch dressing

Soft slider rolls - beef cheek, kimchi mayo, pickles, aged cheddar

Soft slider rolls - haloumi, dukkah, iceberg lettuce, pickles, romesco (V)

Steamed bao buns, taiwanese pork belly, with spring onion, capsicum and peanut sprinkle

Pulled pork soft tacos with cumin sour cream, bbq sauce, herb salad

Artisan pies with fillings such as chicken, mushroom and thyme (V*)

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