



## CANAPES MENU

20 PIECES PER PLATTER

**\$120 SUBSTANTIAL | \$90 PREMIUM | \$70 PUB CLASSICS**

### SUBSTANTIAL

Wagyu Beef Sliders, topped with cheese, lettuce, tomato, onion & tomato relish  
Southern Fried Chicken Sliders, topped with cheese, coleslaw & chipotle aioli  
Pulled Pork Sliders, topped with Asian coleslaw & chipotle aioli  
Ale Battered Flathead Tails, served with pub chips & aioli sauce  
Thai Green Curry Rice Noodles, cooked in seasonal vegetables (v)  
Classic Pasta Amatriciana, tossed with salami, chilli flakes & fresh parsley  
Fish Tacos, topped with avocado, tomato salsa, cheddar cheese, coriander & chilli mayo

### PREMIUM

Chorizo & Haloumi Skewers, served with tomato chilli jam  
Crispy Pork Belly, topped with sticky orange glaze and pistachios (gf)  
Smoked Salmon & dill cream cheese cucumber sliders (gf)  
Tempura Battered Prawns, served with lime & chilli dipping sauce  
Prosciutto Wrapped Scallops, topped with lime & chilli dressing (gf)  
Spinach & Ricotta Sausage Rolls, served with tomato chutney (v)  
Sushi Hand Rolls, including cooked tuna, prawn & avocado  
Lamb & Vegetable Spiced Skewers, served with tzatziki dipping sauce

### PUB CLASSICS

Mini bruschetta, topped with feta & balsamic glaze (v, gf, veg)  
Chicken Skewers, topped with peanut satay sauce  
Vegetarian Spring Rolls, served with sweet chilli sauce (v)  
Braised Beef Meatballs, topped with napoli & shaved parmesan (gf)  
Southern Fried Cauliflower Chips, served with aioli dipping sauce (v)  
House Made Sausage Rolls, served with tomato chutney  
Gourmet Mini-Meat Pies, served with tomato chutney  
Mini Vegetarian Pizza, topped with seasonal vegetables (v)

**All canapes orders (platters) require 72 hours-notice**

v = vegetarian | veg = vegan | gf = gluten free