



CANAPES MENU

20 PIECES PER PLATTER

\$120 GOURMET | \$90 PREMIUM | \$70 CLASSIC

GOURMET

Smoked Crispy Pork Belly, drizzled with a honey glaze (gf)
Lamb and rosemary sliders, topped with cucumber, rocket and tzatziki
Southern Fried Chicken Sliders, topped with cheese, coleslaw & chipotle aioli
Pulled Pork Sliders, topped with coleslaw & chipotle aioli
Prosciutto Wrapped Scallops, poached in butter, lemon and thyme (gf)
Pumpkin croquette's served with tomato & lime chutney (gf,v,veg,)

PREMIUM

Lamb & vegetable skewers with tzatziki
Smoked Salmon, dill & cream cheese cucumber rolls (gf)
Ale Battered Fish, served with pub chips & aioli sauce
Assorted Vegetable Sushi hand rolls served with soy sauce & wasabi (gf,veg,v)
Tomato, olive, onion & feta bruschetta topped with balsamic reduction (v,veg)
Chorizo & halloumi skewers (gf)

PUB CLASSICS

Chicken Skewers, topped with peanut satay sauce
Vegetarian Spring Rolls, served with sweet soy sauce (v,veg)
Fried Cauliflower Chips, served with aioli dipping sauce (v,veg)
Sausage Rolls, served with tomato chutney
Mini-Meat Pies, served with tomato chutney
Vegetarian Pizza, topped with seasonal vegetables (v)

All canapes orders (platters) require 72 hours-notice

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