

ROVING FINGERFOOD AND CANAPE MENU

For something completely informal and that allows your guests to mingle and socialize whilst still enjoying a full meal we offer our roving menu.

Served for a duration of 2 or 3 hours this menu is fully customizable.

2 HOUR MENU FROM \$66.00

Choose 5 canapes, we will serve 2 of each, 2 substantial canapes and 2 dessert canapes

3 HOUR MENU FROM \$76.00

Choose 6 canapes, we will serve 2 of each, 2 substantial canapes and 3 dessert canapes



CANAPES

Crispy Fried buttermilk chicken w/ aioli Dukkha crusted peri-peri chicken skewers, lime mayo Wild mushroom arancini, persian feta, chive mayo (V) 3 cheese and fresh herb arancini w/ rocket and pine nuts (V) Moroccan lamb kofta, hummus and tzatziki Seared beef crostini w/ mustard aioli and rocket Duck and mushroom spring rolls, soy and ginger Huon smoked salmon, potato pancake, chive and horseradish sour cream Spiced onion bhaji, eggplant and tahini dip (vegan) Slow roasted tomato crostini, whipped goats' cheese and hazelnut pesto (V) Spinach and feta spanakopita, tzatziki (V) Citrus cured hiramasa kingfish with crispy nori and avocado Avocado sushi rolls, wasabi aioli, Japanese 7 spice (V) Kiln smoked salmon, sour dough crouton, peppered goats cheese King prawn and vegetable tempura, Japanese ginger soya sauce Caramelized onion and camembert tartlet (V)



SUBSTANTIAL CANAPES/FORK DISHES

Substantial Canapes/fork dishes Grilled spiced lamb kofta, couscous, minted yoghurt, pomegranate Felafels, houmous, tabouleh, grilled flat bread, pickled chilli Chargrilled marinated Thai chicken salad, coconut and galangal dressing, roasted peanuts Pulled pork soft shell taco, Mexican bean salsa, avo, sour cream Fried buttermilk chicken burger, chipotle slaw, house pickles Slow cooked massaman beef curry, fragrant herbs, Jasmin rice, mango chutney "Posh Kebab" pulled lamb, flat bread, cumin roasted chickpeas, tzatziki Wild mushroom gnocchi, pesto, spinach and parmesan Fried buffalo chicken skewers, ranch salad, franks hot sauce Low and slow beef brisket sliders, chipotle mayo, iceberg lettuce Crispy salt and pepper squid or tofu, Thai nam jim dressing, cucumber and radish Mini wagyu burgers, brioche bun, maple bacon, jack cheddar



DESSERT CANAPES

Mini lemon meringue tarts

Triple chocolate brownie bites

Hand rolled chocolate truffles

Lemon cheesecake, white chocolate and macadamia crumble

Spanish churros, salted caramel and cinnamon

Carmel and hazelnut tarts

Berry crumble with warm vanilla custard