

## 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 ${ }^{\text {³ }} 66.00$

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

