

Menu

Canapés & grazing

Grazing table \$15pp

Fresh breads & crackers with homemade dips & preserves, Selection of local & imported cheeses, cured meats, fresh cut crudités, olives, pickles, sundried tomatoes, selection of nuts

Hot canapés \$3 each pp

Salt & pepper calamari with charred lime alioli
Panko crusted fried goat's cheese with chilli jam
Italian meat balls with tomato basil dipping sauce
Free range Chicken wings with lemon & thyme
Stuffed mussels with tomato & feta
Mini free range pork sausage rolls with homemade plum sauce

Cold canapés \$3 each pp

Beef fillet with horseradish cream & caramelized shallot on toasts
Poached prawns with avocado tartare on mini spoons
Duck liver parfait with home made orange conserve on toasts
Melon & prosciutto skewers
Smoked salmon pate with dill & cream cheese on toasts

Oysters \$5 each