



Chef: Ghost in house chefs- Ceciel Cruikshank / Georgie Reddy

Canape options (select 7)

\$79 per person

(up to 40 guests)

Meat canapés :

Beef eye fillet & creamy mash triangles with caramelized onions and horseradish cream (gfo)

Home made sausage rolls with tomato relish (gfo)

Pork belly skewers on cauliflower puree (gf)

Herb crumbed lamb cutlets with mint aioli (gfo)

Crispy prosciutto with marinated fetta and figs (gf)

Open chicken, thyme and mushroom pie (gfo)

Coconut poached chicken salad in wonton cups with lime dressing (gfo)

Spicy beef in filo pastry with curried mayonnaise (gfo)

Balsamic beef crostini with herbed cheese and arugula (gfo)

Chorizo and garlic prawn skewers with gremolata (gf)

Fish canapés :

Slow cooked salmon with a herb and nut crumble (gfo)

Fresh prawns with seafood sauce (gf)

Grilled scallops with fried dill, salsa & saffron butter (gf)

Tuna tartare with ginger & toasted sesame seeds (gf)

Seared salmon & avocado chevice with herbs and pomegranate seeds (gf)

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Fish canapés (cont.) :

- Grilled spicy panko pawns with creamy avocado and coriander mayo (gf)
 - Smoked salmon, potato and dill cakes with caper mayo (gfo)
 - Cod wrapped in prosciutto on sweet pea mash (gf)
 - Tuna tapenade on sourdough toast

Vegetarian canapés :

- Honey & sriracha marinated tofu with a coriander & yoghurt dip (gf)
 - Herb crumbed haloumi with curried mayonnaise (gfo)
 - Roasted vegetable frittata with goats cheese (gf)
 - Sweet potato wedges with sweet chilli sour cream (gf)
 - Caprice salad bruschetta with balsamic glaze (gfo)
 - Porcini mushroom arancini balls with basil aioli (gfo)

Vegan canapés :

- Roast sweet potato crostini with avocado and cherry tomato topping (gf)
 - Curried cauliflower fritters with lemon hummus (gfo)
- sour dough toast with roasted cherries, thyme and almond pesto (gf)
- red lentil curry with toasted walnuts in crispy wonton cups (gfo)

Substantial canapés :

- Slow cooked beef rendang on basmati rice with naan bread, tzatziki and toasted cashews (gfo)
 - Chicken and black bean tostadas with avocado cream sauce (gfo)
 - Grilled snapper fillets on creamy sweet potato mash and lemon butter (gf)
- Mushroom risotto with asparagus, shallots and parmesan cheese (vegetarian and gf)
 - Roasted capsicum, mushroom and lentil curry on brown rice (vegan and gf)

Gf = Gluten free

Gfo = Gluten free on request