

Canapés

Refined food for your cocktail functions – choose between delicate lighter bites, or more substantial canapés with some serious style.

Chilled items

- Smoked cottage cheese, chat puri, dates, mint pearl **(V)**
- Smoked Warehou, marble rye, wakame, crustacean aioli
- Crostini, burnt cauliflower purée, pickled butternut, hazelnut pesto **(VE/GF)**
- Seared scallops, lemon pudding, romesco, herb oil **(GF)**
- Kāpiti blue cheese, olive oil pudding, pickled pepper, mini tart **(V)**
- Parmesan shortcrust, Chèvre mousse, caramelised onion, white balsamic gel **(V)**
- Truffle mortadella, bocconcini, melon, Peppadew **(GF)**
- Charred beef, caramelised onion puff, horseradish mayo
- Clevedon mozzarella, cherry tomato raisin, basil pesto **(V)**
- Melon, smoked ricotta, caramelised walnut **(V/GF)**



Canapés

Hot items

- Truffle arancini, parsley mayo **(V)**
- Aubergine fritters, coconut, cumin foam **(VE/GF)**
- Brioche pakora, spiced chicken, curry mayo
- Crumbed fried Brie, tomato anise jam, pineapple crisp **(V)**
- Pancetta, winter peas croquette, apple cinnamon marmalade, parsnip cream
- Pulled lamb fritters, sauce Paloise
- Paua fritters, kina hollandaise
- Semolina-cruste fish, tartare sauce
- Chettinad lamb shank, flaky pastry, pickled onion, mint labneh
- Southern-spiced chicken, smoked garlic yoghurt **(GF)**



Canapés



Substantial Canapes

- Malai chicken, cucumber salsa, mint chutney **(GF)**
- Seven-spiced pulled lamb enchiladas, roasted tomato, chilli sauce, avocado crème fraîche
- Petite beef slider, tamarillo relish, sesame milk bun
- Smoked kumara and winter pea empanada, tzatziki, pepita, sunflower seed pesto **(V)**
- Sago fritters, savoury peanut dip **(VE/GF)**
- Confit duck spring roll, plum sauce, toasted sesame **(DF)**
- Chicken popcorn bao, pickled vegetables, cucumber, sriracha aioli, micro coriander
- Gyoza prawn dumpling, soy ginger dressing, house-made chilli oil, scallions **(DF)**
- Crumb-fried aubergine, cilantro pesto, stracciatella, seeded milk bun **(V)**
- Pumpkin and lentil patties, roasted tomato chutney, pickled vegetables, mesclun **(VE/GF)**

Pricing is based on four items per person and varies by length of service, excluding GST.

\$35.50 - 1 hour | \$37.50 - 1.5 hours

Substitute one of the four items to a substantial canapé at no extra cost.

\$41.00 - 2 hours | \$45.00 - 2.5 hours

Substitute two of the four items to a substantial canapé at no extra cost.

\$5.50 per additional canapé | \$8.00 per additional substantial canapé

(V) Vegetarian **(VE)** Vegan **(GF)** Gluten Free **(DF)** Dairy Free

