



## **Canapé Menu**

### **2.50 A piece**

#### **Cold**

- Smoked salmon and chive pin-wheels
- Prosciutto and goats cheese cigars
- Chicken rice paper rolls citrus ponzu( vegetarian option available) (V)
- Seared tuna with spiced eggplant and a feta, mint, pine nut salsa
- Duck pate, onion jam on toast
- Smoked lamb and hummus tartlet with tomato salsa
- Capsicum and goat's cheese roulade with an olive wafer (V)
- Pork and prune roulade with apple relish on toast

#### **Hot**

- Caramelized onion tartlet with semi-dried tomato and feta (V)
- Mushroom and pea arancini (V)
- Goats cheese and leek galette (V)
- Cauliflower and cheese fritters with zucchini relish (V)
- Crumbed dates stuffed with merguez
- Chorizo and eggplant tortilla
- Lemon and parsley chicken goujons with lemon mayonnaise
- Crispy chicken and water chestnut wonton with plum sauce
- Chicken bastilla with yoghurt

#### **Substantial**

### **5.00 A piece**

- Spiced lamb rib with hummus and tomato relish

#### **Desserts**

### **2.50 A piece**

- Lemon curd and strawberry tart
- Dark chocolate and hazelnut brownie
- Tunisian orange cake with yoghurt

(Light canapé menu: 6x pieces approx \$15 a head) (V) Vegetarian  
(Substantial canapé menu: 12x pieces approx \$30 a head)