



## **CANAPES**

**\$17.00 PER PERSON – CHOOSES ANY 5 ITEMS**

### **ARANCINI MILANESE (GLUTEN FREE)**

Risotto balls flavoured with saffron and parmesan cheese

### **TIGER PRAWNS (GLUTEN, DAIRY FREE, PALEO)**

Pan fried with garlic, chili and coriander

### **SMOKED CHICKEN ROULADE (GLUTEN FREE)**

With sour cream and lemon

### **CRUMBED CAULIFLOWER (VEGAN, DAIRY FREE)**

Coated in lemon and thyme crisp fried in sesame crumb

### **PORK GYOZA (DAIRY FREE)**

Japanese dumplings pan fried with ginger and spring onion

### **BEEF BURGERS**

Sesame buns, onion and Swiss cheese

### **SMOKED SALMON**

On blinis with cream cheese and lemon mousse

### **TOMATO AND MOZZARELLA TARTS (VEGETARIAN)**

With onion and thyme

### **RICE PAPER ROLLS (VEGAN, GLUTEN, DAIRY FREE)**

Shredded vegetables, blackened tofu and peanut hoi sin

**FILO PASTRY TRIANGLES**

With feta, spinach and pine nuts

**FRESH SALMON BROCHETTES (PALEO, GLUTEN, DAIRY FREE)**

With a teriyaki marinade

**VEGETABLE FRITATA (VEGETARIAN, GLUTEN FREE)**

With chili jam and haloumi cheese

**BABY WILD VENISON PIES**

Pinot noir and balsamic flavours

**PARMESAN TOASTS (VEGETARIAN)**

Feta mousse and quince jelly

**PORK BELLY (PALEO, DAIRY, GLUTEN FREE)**

Slow cooked, 5 spice and chilli flavours

**YORKSHIRE PUDDINGS**

With Beef and horseradish cream

**SHRIMP COCKTAIL (GLUTEN, DAIRY FREE)**

With sauce marie rose

**PROSCUITTO AND MOZZARELLA (GLUTEN FREE)**

With a cherry tomato and basil

**LAMB KOFTA (GLUTEN FREE, PALEO)**

North African spices and yoghurt