anapé Menu

Our Canapés service and pricing is based on small portions suitable for pre-meal functions, if you wish to serve canapés as a meal, we suggest you increase menu item per head. Please note to adjust menu items to fit a dietary requirement may incur further charges. Minimum of 10 per menu item.

Potato Crumpets topped Salmon \$3.50 Per Head Lightly spiced potato crumpets topped with crème fraiche, decadent smoked salmon, and avocado mousse

Sushi (GF)(Vegan Upon Request) \$5.50 per head

Hand rolled sushi filled with a selection of roasted chicken, hot smoked salmon, grilled tofu, fresh cucumber, picked carrot, spring onion, served with soy sauce, wasabi & picked ginger.

Mini Quiche (V) \$2.50 Each

Little short crust pastry quiches filled with a variety of flavours. Everyone's favourite

Rice Paper Rolls (GF) (DF)

Rice paper rolls stuffed with your choice of filling with fresh cucumber, pickled carrot, spring onion, coriander & mint served with sticky sweet Thai dipping sauce

Chinese Pork Fillet Oven Baked Chicken Grilled Tofu (Vegan) Roasted Duck Australian Prawn \$5.00 Each \$5.00 Each \$4.50 Each \$5.50 Each \$5.50 Each

Pumpkin Arancini stuffed with mozzarella (V) \$3.50 Serve Roast pumpkin and thyme risotto balls tossed with mozzarella then lightly fried.

Panko Scallops \$4.50 Per Serve Crumbed Australia scallops, seared in butter and served with a beetroot relish. Delish!

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Bao Buns

BAO... YUM! Bao buns stuffed with your choice of filling with marinated coleslaw salad with coriander & mint. Served lathered with sweet sauce

Chinese Pork Fillet Oven Baked Chicken Grilled Tofu (Vegan) Roasted Duck \$5.00 Each \$5.00 Each \$4.50 Each \$5.50 Each

Sweet Potato Disks with Avocado (GF)(DF)(Vegan) \$3.50 Per Serve – two per serve Roasted sweet potato topped with avocado smashed with spices and topped with a fresh tomato salsa

Sweet potato Hash (Vegan) (GF) \$3.00 Per Serve Sweet potato formed into bite size hash with Moroccan spices and served with mango chutney

Scallops (GF) \$4.00 Per Serve Seared with champagne and fresh sage. Served pea puree with roast garlic.

Steamed Pork Buns \$5.00 Per Serve Chinese Style pork pieces wrapped in a traditional bun. Super tasty served.

Chilled Thai Style Salad Spoons \$3.50 Per Serve Grilled chicken thigh mixed with Thai salad dressing, with tomatoes, cucumber, spring onion and fresh mint.

Halloumi dippers with chilli pineapple salsa (GF)(V) \$3.00 Per Serve Grilled Haloumi Cheese dippers served with a fresh pineapple salsa. Super tasty even the carnivores enjoy.

Vegetarian Spring Rolls (V) \$3.00 Per Serve Oven baked to keep them healthy. Packed with rice noodles, carrot, cabbage, Asian flavours served with dipping sauce

Chicken Spring Rolls \$4.00 Per Serve Oven baked to keep them healthy. Packed with rice noodles, chicken, carrot, cabbage, Asian flavours served with dipping sauce

Manapés Menu

Looking for a selection to keep the guys (and the girls too!) happy....here they are!

Kung Poa Chicken Wings \$4.00 per head Wings packed with a POW. Bursting with flavour served on a bed of rice

Bourbon-glazed pork belly chunks \$4.00 Per head Sticky and sweet, slow cooked pork belly chunks glazed with bourbon, delish!

Popcorn Chicken \$4.00 per head Always a favourite. Crunchy chicken bites, oven baked (don't tell them it's a little healthier!) served with a siracha mayo

Mini Beef Wellingtons \$3.50 Serve Buttery puff pastry filled with a slither of eye fillet steak, duxel and pate then oven baked. Very tasty.

Dragonfly Beef Sausage Rolls \$4.00 Serve Our very own homemade sausage rolls served with tomato and BBQ sauce....an absolute favourite with our regulars.

BBQ & Bourbon Wings \$3.50 Serve Smokey bbq and bourbon chicken wings soaked in the sticky sweet sauce, messy but well worth the effort!

Portuguese Chicken Skewers (GF) (DF) \$3.00 Each Bursting with Portuguese inspired flavours served with coriander yoghurt dressing.

Honey & Sesame Chicken Skewers (GF) (DF) \$3.00 Each Chicken thigh marinated in the classic honey and Sesame marinade. Finished with toasted sesame seeds. Grilled served on a bed of rice.

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Want a selection of canapés with all the special ingredients for the VIP's in your life? Here they are....

Crumbed Prawn Cutlets \$5.00 per head We are going old school with this one. Aussie prawns rolled in panko crumbs and fried served with a trio of dipping choices. Siracha Mayo, Garlic Aioli and Cocktail Sauce.

Steak and Béarnaise Profiteroles \$5.50 per head Fluffy profiteroles stuffed with chilled fillet steaks and topped with a Béarnaise sauce. Decedent and ready to impress.

Marinated Prawn Skewers \$4.50 Serve (GF) Australian King prawns marinated in Thai spices – garlic, ginger, and lemongrass.

Crumbed Lamb Cutlets \$6.50 Each Crumbed, seasoned lamb cutlets served with homemade tomato chutney dipping sauce

Greek Style Lamb Cutlets (GF) \$5.50 Each French trimmed lamb cutlets marinated in fresh lemon, garlic, and Greek inspired spices. Served with tzatziki sauce

Beef Eye Fillet Crumpets \$5.50 per head Lightly spiced potato crumpets topped with seared & chilled, premium grass-fed beef topped with a chimichurri sauce.

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Beef Eye Fillet Bites (GF) \$5.50 Beef Eye Fillet with creamy roast garlic and potato fondant served on a sweet potato disk and topped with beetroot relish

Duck Pancakes \$6.00 Each Roasted puck wrapped in a Chinese style pankcake with pickled carrot, cucumber, spring onion and drizzled with char sui sauce. Delish!

Tempura Australian Prawns \$5.00 per head Airy and light battered prawns served with siracha mayo

Fish 'n' Chips \$6.50 per serve Pale ale battered fish pieces served in noodle box with crispy chips and a side of tartare and fresh lemon wedge

Oysters \$6.50 per – Coffin Bay Oysters Kilpatrick- Streaky bacon and Smokey BBQ sauce Thai – Coriander, Ginger and Chilli Sauce Natural – Shucked and ready for you, served with lemon

Need Staffing to Serve? We can provide waitstaff to look after your guests at your next function