

Canapés

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.

Bao Buns

BAO... YUM! Bao buns stuffed with your choice of filling with fresh cucumber, pickled carrot, spring onion, coriander & mint served lathered with sweet sauce

Chinese Pork Fillet \$5.00 Each

Oven Baked Chicken \$5.00 Each

Grilled Tofu (Vegan) \$4.50 Each

Roasted Duck \$5.50 Each

Sweet Potato Disks with Avocado (GF)(DF)(Vegan)

\$3.50 Per Head

Roasted sweet potato topped with avocado smashed with spices and topped with a fresh tomato salsa

Pea and Haloumi Fritters (V) \$2.50 each

Sauteed Peas mixed with grilled haloumi, few spices, & roasted garlic. Baked into fritters and served with sriracha mayo. Gluten free available on request.

Chilled Prawn Cocktail Bites (GF)(DF)

\$4.50 Per Head

Australian prawns tossed with herbs and spiced served on a Thai inspired crunchy salad

Halloumi dippers with chilli pineapple salsa (GF)(V)

\$3.00 Per Serve

Grilled Haloumi Cheese dippers served with a fresh pineapple salsa

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

Canapés

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

Potato Crumpets topped Salmon

\$3.50 Per Head

Lightly spiced potato crumpets topped with crème fraiche, decadent smoked salmon, and avocado mousse

Sushi

\$5.50 per head

Hand rolled sushi filled with a selection of roasted chicken, hot smoked salmon, grilled tofu, fresh cucumber, pickled carrot, spring onion, served with soy sauce, wasabi & pickled 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 \$5.00 Each

Oven Baked Chicken \$5.00 Each

Grilled Tofu (Vegan) \$4.50 Each

Roasted Duck \$5.50 Each

Australian Prawn \$5.50 Each

Pumpkin Arancini stuffed with mozzarella (V)

\$3.50 Serve

Roast pumpkin risotto balls stuffed with mozzarella then lightly fried. Vegan and Gluten Free option available upon request.

Manapés

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 & sweet, slow cooked pork belly 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

Cheeseburger Stuffed Potato Bombs \$4.00 per head
Creamy mash potato balls stuffed with cheese, beef herbs and spices then fried. This little gem will keep the crew happy.

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)\$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.

VIP Canapés

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

Australian Scallop Cakes (GF) \$4.50 Serve

Scallops butter pan seared and topped onto a pea and haloumi cake, beautifully presented. Topped with a lime dressing.

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

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