

Canapes

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.

Sweet Potato Fritters (V)

\$4.50 Serve

Indian inspired sweet potato fritters served with natural yoghurt and mango chutney Gluten Free Option Available

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

Sweet Potato Disks with Whipped Ricotta (GF)(V)

\$3.50 Per Head

Roasted sweet potato topped with whipped ricotta with rosemary and chives

Potato Latkes topped Salmon

\$3.50 Per Head

Lightly spiced potato cakes topped with crème fraiche, hot smoked salmon, and avocado mousse

Prawn Cocktail Plates (GF)(DF)

\$4.50 Per Head

Australian king prawns shelled, on a bed of lettuce topped with a traditional cocktail sauce

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

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



Canapes

Sushi \$5.50 per head

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

BBQ Pork Buns \$4.00 Each

Chinese roasted pork with a succulent Asian inspired sauce, stuffed into a milk bread bun and oven baked, devilishly good.

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 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) Vegan and Gluten Free Option available \$3.00 Serve

Roast pumpkin risotto balls stuffed with mozzarella then lightly fried.

Mushroom Arancini stuffed with mozzarella (V) Vegan and Gluten Free option available \$3.00 Serve Sautéed mushroom risotto balls stuffed with mozzarella then lightly fried.

Manapes

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

Bourbon-glazed pork belly chunks \$4.00 Serve

Sticky and sweet, slow cooked pork belly chunks glazed with bourbon, delish!

Mini Beef Sliders \$4.00 Each

Mini burgers with our own spiced beef patty, tomato chutney, lettuce, tomato, and tasty cheese



Manages

Mini Pork Sliders \$4.00 Each

Mini brioche buns stuffed with pulled pork, smoky BBQ sauce and coleslaw

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 must have menu item with our regulars.

BBQ & Bourbon Wings \$3.50 Serve

Smokey bbq and bourbon chicken wings soaked in the sticky sweet sauce, Messy but good!

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.

Korean Spicy Chicken Wings (GF) \$3.50

Spicy Korean inspired chicken wings oven baked....easy crowd pleaser

VIP Canapes

The VIP Selection

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

Marinated Prawn Skewers \$4.50 Serve (GF)

Australian King prawns marinated in Thai spices, grilled, and served with dipping sauce on a bed of rice

Crumbed Lamb Cutlets \$6.50 Each

Crumbed, seasoned lamb cutlets served with homemade tomato chutney dipping sauce

Salmon Arancini \$4.00 Per Serve

Lemon risotto finished with white wine and hot smoked salmon, rolled into an arancini ball stuffed with lemon infused mozzarella



VIP Canapes

Cumin & Lemon Lamb Cutlets (GF) \$5.50 Each

French trimmed lamb cutlets marinated in fresh lemon, cumin and Greek yoghurt accompanied by cumin yoghurt dressing.

Pan Seared Scallops with Pea Puree (GF) \$4.50 Serve

Scallops seared in butter laid on a bed of warm pea puree and topped with crispy pancetta

Ocean Trout and Harissa Wellingtons \$4.00 Serve

Applewood smoked ocean trout with a touch of harissa, sautéed spinach and wrapped in buttery puff pastry.

Panko Crumbed Mussels \$3.50 per serve

Panko crumbed and shallow fried mussels served with a fresh apple and yoghurt salsa

White wine Mussels \$3.50 per serve

Mussels steamed in white wine topped with sautéed tomato and white wine sauce. A true classic.

Tempura Australian Prawns \$5.00 per serve

Airy and light battered prawns served with lemon aioli

Fish Boxes \$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 \$5.00 per – Coffin Bay Oysters

Florentine – Creamy spinach and Florentine sauce.

Kilpatrick- Streaky bacon and Smokey BBQ sauce

Thai – Coriander, Ginger and Chilli Sauce

