



## CANAPÉS MENU

### SEAFOOD CANAPÉ

Blinis: sour cream & smoked salmon	\$7
Blinis: guacamole, prawn, tabasco	\$7
Seared scallop & chimichurri	\$6 GF
Seared scallop on potato medallion and chorizo	\$6 GF
King fish ceviche	\$6 GF
Marinated confit octopus bites	\$7 GF
Seared sesame crusted salmon & avocado mousse	\$8 GF
Seared sesame crusted tuna, edamame mousse, ginger soy glaze	\$8 GF
Prawns and crab croquette	\$5 GF
Prawn slider with truffle mayo	\$7

### MEAT CANAPÉ

Harissa cured chicken breast	\$7 GF
Beef tartare en croute	\$8
Beef wellington bites	\$8 GF
Pork belly with mustard seed and pear chutney	\$8 GF
Pulled lamb sliders	\$7

### VEGETARIAN CANAPÉ

Caviar d aubergine on black toast (Baba-Ganoush)	\$6 *
Beetroot hummus on black toast	\$6 *
Roasted pumpkin labneh on black toast	\$6 *
Mushroom & goats cheese arancini	\$7 *
Ricotta, basil cream & heirloom tomato toasts	\$6 *
Ratatouille roll	\$6 *

GF: Gluten free /\*Can be made GF

