



Canapé Selection

Please see our canape page for more seasonal and special diet offerings, pricing and images

Red Meat

Teriyaki beef skewer, kewpie mayo (GF DF)

Maple-glazed pork belly spoons with fennel-apple slaw and cranberry chutney. (GF DF)

Pork, bok choy dumplings, in-house sweet-sour dipping sauce

Moroccan lamb baby burgers, harissa yoghurt

White Meat

Louisiana chicken skewers served with paprika aioli. (GF DF)

Creamy chicken and leek cocktail pies, flakey pastry

Shredded chicken rice paper rolls, in-house sweet-sour dipping sauce (GF)

Chicken, pistachio, lime cocktail sandwiches

Seafood

Seared scallops wrapped in crisp bacon, with a plum dipping sauce. (GF DF)

Prawns marinated in lemongrass and lime, grilled and served on skewers. (GF DF)

Smoked salmon, cream cheese blini

Panko crumbed prawns, with lemon aioli

Vegetarian and vegan

Arancini, pumpkin, sundried tomato (V)

Crisp crostini topped with creamy goat cheese, toasted hazelnuts, honey, and fresh thyme.
(V)

Buttery tartlet filled with Kikorangi blue cheese, sweet pear, and toasted pine nuts. (V)

Crispy vegetable Pakora fritters served with sweet mango chutney. (VG)

Sweet treats

Cherry Ripe bites, sweet cherry, bitter dark chocolate,
all diets love this sweetie. (VG GF)

Macaron, Crisp outside, chewy inside, with a creamy, flavourful filling—delicate and sweet.

Mini Lemon Meringue Pies, Tart lemon curd in a buttery shell, topped with soft, golden meringue.

Dark Chocolate truffles smooth and luxurious, rolled in a dusting of cocoa (VG GF)

