

CANAPE MENU



black truffle
catering

Cold Canape

Creole prawns with sweet corn and lime dipping sauce (gf)
Sushi selection with salmon, tuna and vegetarian options (veg) (gf)
Sesame crusted yellow fin tuna with wakame salad (gf)
Yuzu cured salmon with shizo salad and toasted wasabi sesame seeds
Lemon cured tuna in a sesame wafer basket
Creamy chive smoked salmon roulade with tandoori dipping sauce (gf)
Smoked trout mousse tart with fried capers & salmon roe
Hickory smoked duck breast with sweet onion confit and shitake chips
Shredded saffron chicken petite charcoal bun with Manuka honey flakes
Chicken galantine with pistachio and dates on wafer, with mango chutney
Cucumber, whipped macadamia, pomegranate and smoked chicken floss
Butternut pumpkin cups w green beans, toasted pepitas and white soy sauce (vegan) (gf)
Golden polenta with caramelized beetroot and creamed Persian feta (veg) (gf)
Parmesan wafer, olive tapenade & goats cheese crostini square (veg)

Hot Canape

Chilli and garlic prawns with lime and coriander dipping sauce (gf)
Asian inspired steamed dumplings including Vegetable Chai gow, Scallop Hoi sin gow
and chicken Siu mai all served with a ginger infused white soy
Prawn twisters with nuoc cham dipping sauce
Salt and pepper calamari with lime aioli (gf)
Gourmet Pizzette Fontina spinach and prawn, Prosciutto bocconcini and basil, smoked chicken roast
pepper and parmesan
Spiced pork belly with chestnut puree and blood plum pearls
Pork and fennel sausage rolls with bush tomato relish
Middle eastern lamb and haloumi sausage rolls
Tennessee smokehouse pulled pork in mini buns with slaw
Parmesan and rosemary chicken goujons with roasted garlic aioli
Lamb mignons - grilled lamb fillet wrapped in prosciutto served with pesto (gf)
Cocktail pies- beef & guinness / lamb & pomegranate / wild mushrooms & truffle (v)
Arancini balls served with roasted garlic aioli (vg)
Polenta and truffle chips served with black sea salt flakes (vg) (gf)
Roasted cauliflower, parmesan and sweet corn croquettes with green tomato relish (vg)