

# CANAPE MENU

## VEGETARIAN & VEGAN

---

|  |        |
|--|--------|
| Tortilla chips, served with a vanilla scented sweet potato and fennel dip (vegan) (GF)                         | \$5.00 |
| Soup shooters (vegetarian) (GF)  | \$5.00 |
| Ricotta gundi (dumpling) with pumpkin puree, olive tapenade and dehydrated black Russian tomatoes (vegetarian) | \$5.00 |
| Fried zucchini flowers filled with roast vegetables, fresh herbs and couscous (vegan) (GF)                     | \$5.00 |
| Roast pumpkin and blue cheese arancini balls (vegetarian)  | \$5.00 |
| Slow cooked Hispanic flavoured jack fruit tacos (GF) (vegan)   | \$5.00 |

## MEAT / POULTRY

---

|  |        |
|--|--------|
| Marinated crumbed chicken breast bites, served with Bavarian mayonnaise  | \$5.50 |
| Bavarian chicken kofta, served with cucumber yoghurt dip                 | \$5.50 |
| Mixed sausage skewers of cheese kransky, bratwurst, mini nurnberger (GF) | \$5.50 |
| House made pork sausage rolls  | \$5.50 |
| Mini lamb sliders on brioche with truffle mayonnaise and rocket          | \$5.50 |
| Slow cooked ox cheek on a soft parmesan polenta (GF)                     | \$5.50 |

## FISH / SHELLFISH

---

|  |        |
|--|--------|
| Salmon fillet with nam jim dressed Asian herb salad, wrapped in beetle leaf (GF) | \$6.50 |
| King fish carpaccio, served with a spicy miso sauce (GF)                         | \$6.50 |
| Fresh oysters 3 ways natural/vinaigrette/flavoured shaved ice                    | \$6.50 |
| Garlic marinated king prawn skewers (GF)   | \$6.50 |

## FOR AFTER

---

|  |        |
|--|--------|
| Vanilla bean mini crème brûlée, topped with pop rocks and mini marshmallows (GF) | \$5.50 |
| Flourless chocolate cake with a white chocolate ganache (GF)                     | \$5.50 |
| Mini assorted cheese platter   | \$5.50 |

