

**CANAPES**

*Our canapes are ready to serve on our lovely white platters.*

*Any items that require heating will be provided on oven trays with platters.*

*We can provide staff for any events. However we do suggest to book in early. For glassware or any other hireage please enquire.*

GF – Gluten free, DF – Dairy free, V – Vegan

**VEGETARIAN**

Miso shiitake mushroom, wasabi mayo & avocado Vietnamese rice paper rolls with lime dipping sauce GF, DF, V	\$3.90
Courgette & haloumi fritters, roasted garlic mascarpone, basil, slow roasted cherry tomato, artichoke	_____
Quail egg, midnight baker bread, lemon hummus, apple pickle, celery salt	_____
Oaty cracker, pistachio, goats cheese, caramelized saffron pear, thyme	_____
Wild mushroom tart, gruyère, & porcini powder GF (on tray for heating + platter)	_____

**SEAFOOD**

Dukkah prawn, sweetcorn fritter, sourcream, guacamole GF	\$3.90
Poached prawn, avocado & cashew Vietnamese rice paper rolls with lime dipping sauce GF, DF	_____
Prawn, kaffir lime & coriander cakes with chilli soy dressing GF, DF	_____
Sesame tuna, brown rice sushi, wasabi mayo, avocado GF, DF	_____
Hot smoked salmon, pumpernickel, lemon ricotta, honeycomb	_____
Dukkah salmon skewers with harissa rose yoghurt GF	_____

**FREE RANGE CHICKEN**

Sage chicken, wrapped in prosciutto, truffle aioli GF, DF	\$3.90
Coconut poached chicken, coriander & peanut Vietnamese rice paper rolls with lime dipping sauce GF, DF	_____
Turmeric & lime chicken cakes with curry mayo GF	_____

**MEATS**

Seared beef, leek & pea fritter, sour cream, beetroot & apple pickle	\$3.90
Seared beef, mascarpone, pickled onion, potato tortilla GF	\$3.90
Seared beef, cucumber, satay GF, DF	\$3.90
Little beef pies with tomato relish (on tray for heating + platter)	\$3.80
Hoison pulled pork, siracha mayo, kimchi, avocado with lime dipping sauce DF	\$3.90
Little pork & apple sausage rolls, plum chutney (on tray for heating + platter)	\$3.80
Chimichurri lamb fillet skewer, sundried tomato pesto GF	\$3.90

**SHARED PLATTERS**

**ITALIAN PLATTER**

Prosciutto, chorizo, cherry tomatoes, buffalo mozzarella, basil pesto, sourdough, Lewis butter, marinated olives, fresh figs, caper berries	\$120.00
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**CHEESE**

Brie, blue, gruyere, parmesan, gouda, goats cheese, honeycomb, grapes, GF homemade seed crackers, oaty crackers, walnuts, chowchow	\$120.00
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**SMOKED SALMON**

Hot smoked salmon, smashed avocado, lemon ricotta, midnight baker bread, rocket, pickles, sauerkraut	\$120.00
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**DIPS, BREAD, CRUDITES**

Beetroot hummus, baba ganoush, sundried tomato pesto, creamy feta whip, baby carrots, snaps, kumara sourdough & pide	\$90.00
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**SWEET CANAPES**

Little lemon cake, vanilla buttercream	\$2.90
Little coffee cake, salted caramel buttercream	\$2.90
Little rhubarb cake, creme patisserie, white chocolate buttercream	\$2.90
Little red velvet & blackberry cake, buttercream	\$2.90
Chocolate brownie GF	\$2.00
Russian fudge GF	\$2.00
Little banoffee tarts	\$2.90

ADD + BIO PLATES & CUTLERY small _____ +0.20c	Cheese knives _____ \$1.00	Tongs _____ \$1.00
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**ORDERING DETAILS**

Date required \_\_\_\_\_ Time required \_\_\_\_\_

Contact Name \_\_\_\_\_ Phone Number \_\_\_\_\_ Boxed \_\_\_\_\_ OR Plated \_\_\_\_\_

Please deliver to \_\_\_\_\_ OR collection (from 129 West End Road) \_\_\_\_\_

Please collect platters the same afternoon 3-5pm \_\_\_\_\_ OR or the following business day 9-10am \_\_\_\_\_ (approx. \$15.00)

OR I will return to catroux the following morning \_\_\_\_\_ (late returns OR dirty platters- a penalty of \$2.50 per item per day applies)