



Roaming Canapes Cold

\$3.50 each

Smoked salmon, cream cheese, dill, lemon, blini

Roasted vegetable tart, beetroot, sweet potato, capsicum, balsamic, goats cheese

Buffalo mozzarella, tomato, olive oil, crostini, basil (V)

\$4.00 each

Vitello tonatto, veal sliced thinly, tuna and caper mayonnaise, pecorino, thick cut crouton

Grilled tuna, soy, balsamic glaze

Beef tataki, rare beef tenderloin wrapped around fresh vegetables

Betel leaves topped with prawns & ginger

Figs, Gorgonzola dolce cheese, prosciutto (seasonal)

Figs, mozzarella cheese, prosciutto (seasonal)

\$5.00 each

Mojito shots with skewered chorizo

Smokey chipotle oysters

Kingfish sashimi, kewpie mayonnaise, and capers served on half a lime

Steak tartare with capers, cornichons and mustard served on a crostini

Crab with cucumber served on a wonton wrapper



Roaming Canapes Hot

\$3.50 each

- Baby home-made sausage rolls
- Baby home-made chunky beef pie
- Baby home-made vegetable pie (V)
- Arancini balls;
- Butternut pumpkin & sage (V)
- Porcini & black truffle (V)
- Spinach & ricotta (V)
- Pork & fennel
- Spicy beetroot (Vegan)
- Spinach & mushroom (Vegan)

\$4.00 each

- Tsukune- Japanese chicken meatballs
- Serrano ham & manchego croquetas with smoked pimenton aioli
- Spicy Korean style gouchujang meatballs
- Home-made Hoisin duck spring rolls, plum dipping sauce
- Home-made Cheeseburger spring rolls, mustard, tomato sauce
- Baby Beef Wellington, eye fillet beef, onion, mushroom
- Pork belly bites served with a sweet caramel dressing (C)
- Baby home-made duck pies
- Chicken Yakitori skewers with an Asian marinade
- Crumbed chicken tenderloins with lemon aioli dip

\$5.00 each

- Hoisin duck pancakes, spring onion, carrot, cucumber (C)
- Pulled pork slider with Asian slaw (C)
- Crumbed chicken slider with kewpie mayonnaise and lettuce (C)
- Portobello Mushroom slider with caramelized onion and lettuce (V) (C)

The background of the entire page is a photograph of three seared scallops. Each scallop is topped with a thin, crispy, reddish-brown garnish and a small piece of green onion. They are arranged on a white plate. A semi-transparent red box is overlaid on the right side of the image, containing text.

Larger Bites

\$6.50 each

These items are served in a bamboo boat with wooden cutlery

Pork & fennel Arancini, tomato sugo

Butternut pumpkin Arancini, tomato sugo (V)

Pork belly, asian greens, caramel dressing

Beer battered garfish, shoestring fries, tartare, lemon

Paella, chicken, chirizo, peas, capsicum, paella rice, lemon

King prawn, tomato ragu

Pan seared gnocchi, brown butter, sage (V)

Japanese gyoza, pork, carrot, rice, gyoza sauce



Dessert

Pavlova Buffet \$12.0 per guest

Individual pavlovas served with an assortment of fruits and chocolates for you to add. We include things like; strawberries, raspberries, passionfruit, melted chocolate and salted caramel.

Canape style desserts

\$4.00 each

Baby lemon tart

Lemon meringue pots

Baby Cheesecake

Baby coconut macaroon

Salted caramel brownies

Baby chocolate caramel tarts

Fresh berry tarts

Baby sticky date pudding

Almond Joy candy bars, coconut, honey, almond, chocolate (Vegan)

Cheese platter \$11 per guest

Local Adelaide cheeses, blue, brie, and cheddar with dried fruit, nuts, quince paste, crackers, lavosh, and fresh pear

Minimum of 15 guests for all dessert options

