



CANAPÉ

SAMPLE MENU

CANAPÉS

Beetroot hummus topped with Persian style marinated Mungalli Creek feta cheese in a pastry shell (V)

Dark rye mini Reuben with horseradish, pickle & smoked Bingil Bay Beef brisket & German sauerkraut

Spanner crab & Ebuta goats cheese with chives in a beetroot & sesame basket (PC)

Pumpkin & roasted onion ravioli with Napoli sauce & parmesan cheese (V)

Shiitake dumplings with light soy wasabi dressing (VG, V)

Porcini mushroom ravioli with Napoli sauce & parmesan cheese (V)

Sugar cane cured ocean trout with herbed cream cheese on a blini, topped with dill & lime caviar (PC)

Smoked baby octopus with salmon dip & lime caviar in a beetroot & sesame basket (GF, PC)

Spinach & Mungalli Creek ricotta roll (V)

Crispy polenta & parmesan, wrapped in Prosciutto di Parma

Quiche zucchini, tomato, rosemary (V)

Prosciutto di Parma rosette with Italian stracciatella (GF)

Arancini balls with Napoli sauce (V)

Potato croquette filled with mozzarella cheese & basil pesto (V, N)

Smoked eel with roasted beet & horseradish on dark rye bread (PC)

Dessert Canapés

Assorted petit cheesecake (V)

Cinnamon & sugar coated jam filled donuts (V)

Assorted mini macarons (V)