

CANAPÉ MENU

PLEASE SELECT ITEMS FROM EACH COURSE

COLD

Tomato basil & Parmesan Bruschetta
(NF, Veg)

Avocado Pico de Gallo Tostada
(DF, GF, NF, V)

Smoked Salmon, Cream Cheese,
Beetroot Relish on Crostini (Pesc)

Caprese Skewer (GF, NF, Veg)

Prosciutto, Baby Bocconcini,
Basil Skewer. (GF, NF)

Smoked Chicken, Celery & Mayo Tartlet
(DF, NF)

Feta, Semidried Tomato and
Baby Herbs Tartlet (Veg)

Caramelised Onion & Goats Cheese
Tartlet (Veg)

Roasted Beef, Caramelised Onion
& Parmesan Tartlet (NF)

Prawn Cocktail Cup (Pesc)

HOT

Vegetable Spring Roll
with Sweet Chilli Sauce (V)

Cheese Arancini with Aioli (Veg)

Gourmet Mini Beef Pie
with Tomato Relish (NF)

Sausage Rolls with Tomato Relish (NF)

Lemon Chicken Skewer with Tzatziki
(GF, NF)

Lamb Kofta with Tzatziki (DF, GF, NF)

Spiced Beef Empanada (NF)

Chicken & Vegetable Empanada (NF)

Vegetable & Sweet Potato Croquette
(GF, Veg)

Ricotta & Spinach Pastizzi (Veg)

Chicken Wing Tulips with Hot Sauce
and Mayonnaise (DF, NF)

SUBSTANTIAL \$8.50pp

Mini Beef Slider with
Cheese & Tomato Relish

Mini Falafel Slider with
Cheese & Humus (NF, Veg)

Chicken Asian Noodle Box (DF, NF)

Gnocchi Napolitana with
Parmesan & Parsley (NF, Veg)

Egg & Vegetable Fried Rice (DF, NF, Veg)

Fish & Chips Box with Tartare Sauce
and Lemon (DF, NF, Pesc)

Barbeque Pork Bao Bun (DF, NF)

Teriyaki Chicken Bao Bun (DF, NF)

OPTIONAL EXTRAS

SWEET CANAPÉS - PETITE \$3.50pp

Lemon Meringue Pie

Chocolate Éclair

Chocolate Brownie

Pavlova

Strawberry Tart

Fruit Tart

Lemon Curd Tart

Passionfruit Tart

GRAZING STATION \$35pp

Charcuterie board, selection of
Australian and International cheeses,
dips, olives, nuts and crackers

Any requests for vegetarian or special dietary requirements can be catered for.
To add more items for each course (at an additional cost), please consult your coordinator.

DIETARY KEY: DF Dairy Free | GF Gluten Free | NF Nut Free | Pesc Pescetarian | Veg Vegetarian | V Vegan