

Canapé Menu: \$4 a piece

Minimum order 20 pieces

Vegan and Vegetarian

v: Vegan

g: Gluten free

a: can adapt to be gluten free

Cold

- Edaname, almond feta, mint, pickled zucchini croustini- **v**
- Spiced sweet potato, grape, salted onion, coriander- **v+g**
- Avocado, spicy tomato, pine nut salad, corn tortilla- **v+g**
- Asparagus, cashew dill feta, pickled capsicum croustini- **v**
- Beetroot and creamed feta tartlet, mint and walnuts- **a**
- Smoked eggplant, tomato, feta, mint tartlet- **a**

Hot

- Tumeric battered cauliflower fritters, chilli mayo- **v+g**
- Spiced vegetable fritters tomato, coriander and mint- **v+g**
- Zucchini, dill, feta fritters siracha yoghurt- **g**
- Dates stuffed with walnut, ricotta, feta, sumac yoghurt
- Caramelized onion tartlet with semi-dried tomato and feta- **a**
- Mushroom and pea arancini
- Goats cheese and leek galette
- Cauliflower cheese fritters, siracha mayonnaise

Meat and Fish

Cold

- Rare roast beef, asparagus, horseradish
- Seared tuna, spiced eggplant, feta and pine nut salsa- **g**
- Duck rilette, onion jam on toast
- Chicken and pistachio roulade, pickled pear on toast
- Confit salmon, dill cream, pickled cucumber tartlet- **a**

Hot

- Pork and water chestnut wonton, plum sauce
- Crumbed dates stuffed with merguez
- Chorizo and eggplant tortilla, tzatziki
- Crispy chicken, siracha mayonnaise- **g**
- Crispy salt cod cigars with lemon mayonnaise
- Crispy chilli beef cigar, sour cream

Desserts: \$4 a piece

- Lemon, meringue tartlet- **a**
- Dark chocolate and hazelnut brownie- **g**
- Tunisian orange cake- **g**
- Raspberry almond tart
- Chocolate and raspberry tart