



## Canapé menu

### Seafood

Smoked salmon, cream cheese and chive crepes  
Thai mussel fritters with Nuoc Cham  
Chilli lime prawns with mango dip  
Sourdough toasts with creamy smoked fish and chives  
Scallop in a spoon with avocado, horseradish and lime  
Salt crusted potato filled with herb mascarpone and smoked salmon  
Rye crisps with quark and beet cured salmon  
Salmon and watercress quiches  
Smoked fish croquettes with garlic and dill yogurt  
Our smoked oysters on sourdough crisps with creme fraiche, chives

### Meat & Chicken

Cajun chicken skewers with aioli  
Dukkah crusted lamb rump with aioli and harissa  
Italian Meatballs with plum dipping sauce  
Rosti topped with jalapeno cream and cajun chicken  
Chorizo corn fritters with chipotle aioli  
Mini meatloaves with our chutney  
Lamb, prune and pinenut meatballs  
Speck mushroom and sage skewers  
Lemon chicken skewer with cucumber, tomato, feta, olive, garlic, and oregano

### Vegetarian

Tiny Cheesy Polenta stacks  
Sweet potato falafel with rich tomato fennel sauce  
Chèvre and leek tartlets  
Parmesan crusted parsnip and carrot with walnut and sage pesto  
Kumara puffs topped with Kikorangi blue cheese and pear and date chutney  
Herby Halloumi and summer vegetable skewers  
Little Mexican rice cakes with guacamole  
Spinach, Shiitake and Feta fritters  
Cumin and parsley and parmesan Gougere lemony olive mascarpone  
Feta, date and sweet corn fritters  
Mini fig, goat's cheese, thyme and honey tarts  
Caprese on a stick with local olive oil (tomato, mozzarella, basil)

## **Desserts**

Chocolate, armagnac and prune brownies  
Candied citrus  
Chocolate avocado mousse  
Seasonal fruit sorbet shots  
Dark chocolate prune and almond truffles  
Blueberry and lemon meringues  
Mini pecan pies with cinnamon mascarpone  
Little strawberry balsamic pies with cream  
Mascarpone cheesecake with strawberry and rhubarb  
Little chocolate whisky tarts with orange  
Sesame lime tropical fruit skewers

Desserts are also canapé size and can be passed around  
or displayed on a tea table.

(We recommend 6-8 savoury items and 2-3 dessert items for a typical cocktail  
function)

If you are having trouble selecting complementary items we are always happy  
to help.

Please let us know if you have any special dietary requirements or  
preferences and we will do our very best to accommodate them.