



Connecting through cooking

## Foodish canapé selections

### Cold

#### Tartlets

Prawn, avocado and sweet chilli tarts

Beetroot, caramelized onion, fetta tartlets(v)

Parmesan baskets filled with goats cheese and fresh herbs (v)

Smoked chicken, tomato salsa, smashed avo tartlets

Roasted pumpkin and garlic tartlets with bacon jam and micro-herbs

#### Rice paper rolls

Saigon crepe & herb, noccham sauce (gf)

Hoisin duck & mirin vegetable, hoisin peanut sauce (gf)

Tom yum prawn, Asian herbs & Thai dipping sauce (gf)

Marinated tofu, peanut & Vietnamese herb, sweet lime dipping sauce (v) (gf)

#### Platforms (croustades, blinis, roesti etc)

Salmon & dill crème fraiche with capers on roesti (gf)

Whipped goats' feta, rocket pesto and piquillo on croustade (v)

Prosciutto wrapped beef, aioli, tomato concasse on croustade

Goat's cheesecake with red onion jam (v)

Smoked eggplant blinis with lemon-garlic yoghurt and semi-dried tomatoes (v)

### **Other**

Fried haloumi and asparagus bites (v) (gf)

Melon in prosciutto (gf)

San Choy Bow on witlof (gf)

Mini Thai prawn and salmon fishcakes with Thai dipping sauce (gf)

Satay chicken skewers with peanut sauce (gf)

### **Hot**

#### **Tartlets**

Tomato tarte tatins with caramelized onion and balsamic reduction

Pear and blue cheese tarte tatins

Pumpkin, feta, toasted cumin seeds tartlets(v)

Smoked salmon & dill tartlets

Prosciutto, asparagus & parmesan tartlets

#### **Mini Arancini**

Mushroom & parmesan with herbed pesto (v) (gf)

Sundried tomato, parmesan & basil (v) (gf)

Cheesy pumpkin (v) (gf)

Chorizo & smoked paprika 'Paella' (gf)

### **Other**

Mini Thai prawn and salmon fishcakes with Thai dipping sauce

Satay chicken skewers with peanut sauce

Moroccan lamb meatballs with harissa yoghurt sauce

### **Sweet**

Lemon curd tartlets with burnt meringue

Chocolate ganache tartlets with raspberries

Macarons (gf)

Melting moments with passionfruit frosting

Orange & almond cakes with candied peel (gf)

Lemon pistachio slice

**All items \$3.60 per item per person**

