



ROVING FINGERFOOD AND CANAPE MENU

For something completely informal and that allows your guests to mingle and socialize whilst still enjoying a full meal we offer our roving menu.

Served for a duration of 1.5, 2 or 3 hours this menu is fully customizable.

1.5 HOUR MENU FROM \$49.50 PER PERSON (intended as a light meal)

Choose 4 canapes, we will serve 2 of each canape to your guests, 1 substantial canape

2 HOUR MENU FROM \$69.00 PER PERSON

Choose 5 canapes we will serve 2 of each and 2 substantial canapes 2 dessert canapes

3 HOUR MENU FROM \$79.00 PER PERSON

Choose 6 canapes, we will serve 2 of each, 2 substantial canapes and 3 dessert canapes



CANAPES

Crispy Fried buttermilk chicken w/ aioli

Dukkha crusted peri peri chicken skewers, lime mayo

Wild mushroom arancini, persian feta, chive mayo (V)

3 cheese and fresh herb arancini w/ rocket and pine-nuts (V)

Moroccan lamb kofta, houmous and tzatziki

Seared beef crostini w/ mustard aioli and rocket

Duck and mushroom spring rolls, soy and ginger

Huon smoked salmon, potato pancake, chive and horseradish sour cream

Spiced onion bhaji, eggplant and tahini dip (vegan)

Slow roasted tomato crostini, whipped goats' cheese and hazelnut pesto (V)

Spinach and feta spanakopita, tzatziki (V)

Citrus cured hiramasa kingfish with crispy nori and avocado

Avocado sushi rolls, wasabi aioli, Japanese 7 spice (V)

Kiln smoked salmon, sour dough crouton, peppered goats cheese

King prawn and vegetable tempura, Japanese ginger soya sauce

Caramelized onion and camembert tartlet (V)



SUBSTANTIAL CANAPES/FORK DISHES

Grilled spiced lamb kofta, couscous, minted yoghurt, pomegranate

Felafels, houmous, tabouleh, grilled flat bread, pickled chilli

Chargrilled marinated Thai chicken salad, coconut and galangal dressing, roasted peanuts

Pulled pork soft shell taco, Mexican bean salsa, avo, sour cream

Fried buttermilk chicken burger, chipotle slaw, house pickles

Slow cooked massaman beef curry, fragrant herbs, Jasmin rice, mango chutney

"Posh Kebab" pulled lamb, flat bread, cumin roasted chickpeas, tzatziki

Wild mushroom gnocchi, pesto, spinach and parmesan

Fried buffalo chicken skewers, ranch salad, franks hot sauce

Low and slow beef brisket sliders, chipotle mayo, iceberg lettuce

Crispy salt and pepper squid or tofu, Thai nam jim dressing, cucumber and radish

Mini wagyu burgers, brioche bun, maple bacon, jack cheddar



DESSERT CANAPES

Mini lemon meringue tarts

Triple chocolate brownie bites

Hand rolled chocolate truffles

Lemon cheesecake, white chocolate and macadamia crumble

Spanish churros, salted caramel and cinnamon

Caramel and hazelnut tarts

Berry crumble with warm vanilla custard