

CANAPÉS AUTUMN

Offering you a seasonal selection of delicious, handcrafted canapés to suit any style of function, whether large or small.

Work with our experienced Events Team to tailor your menu, with either an eight or ten item package.

With a selection of hot, cold and sweet options, our canapés will impress even the fussiest of palates.

We also offer a selection of substantial menu items, individually priced to accompany package A, B or C.

PACKAGE A: Six Canapé Items | \$50 per head

PACKAGE B: Eight Canapé Items | \$65 per head

PACKAGE C: Ten Canapé Items | \$80 per head

COLD CANAPÉS	HOT CANAPÉS	DESSERT CANAPÉS	OPTIONAL EXTRAS
Local rock oysters <i>natural with lemon</i>	Broccoli beignets <i>tahini yoghurt</i>	Miniature French meringue <i>lemon curd & raspberry</i>	Sweet potato fries <i>pickled chilli mayo</i> 9
Marinated King trout <i>ginger & miso squid ink tacos</i>	Grilled Crystal Bay prawn <i>black garlic butter</i>	Double chocolate éclairs	Selection of local charcuterie <i>our pickles, Alto olives & grilled sourdough</i> 29
House cured local pork neck <i>black fig & sourdough</i>	Centennial fried chicken <i>red miso emulsion</i>	Salted caramel parfait	Selection of artisan cheese <i>fruit toast, pear chutney</i> 34
Tomato & feta tart <i>basil & capers</i>	Black Angus mini burger <i>caramelised onions & pickles</i>		FLATBREADS <i>* Weekdays after 5:30pm / Weekends all day</i>
			Ox heart tomato, mozzarella & basil flatbread 20
			<i>add prosciutto or chilli prawns</i> 6
			Caramelised onion, fontina & mushroom flatbread 24