



## Canape Menu

A selection of canapes suitable for all functions.

For canapes in place of a meal, we recommend a combination of hot and cold and larger canape options

1hr 4 canapes \$22pp (choose 2 cold and 2 hot)

2hrs 6 canapes \$30pp (choose 3 cold and 3 hot)

3hrs 8 canapes \$36pp (choose 4 cold and 4 hot)

### Cold Canape

Roulade of rare roast beef, tuna aioli, basil on sourdough croute

Savour scones, smoked salmon w crème fraiche

Confit duck tartlet, yuzu curd

Carpaccio of kingfish, cucumber, horseradish (df,gf)

Woodside goats curd, baby beetroot, caramelised balsamic on croute (v)

Torch fresh NZ king salmon, ponzu, pickled radish (df,gf)

Beef tataki, citrus soy dressing served on Chinese spoons (df gf)

Sous vide lamb loin, pea puree, minted yoghurt (gf)

Parmesan shortbread, baba ghanoush, walnut & za atar crumble (v)

White rabbit rillettes, raspberry, lemon balm on croute (df)

### Hot Canape

Mini beef burger on brioche bun w tomato relish & baby spinach

Sundried tomato, zucchini & feta arancini balls (v)

Mini steak pies

Crispy mini chicken drumstick w tequila sauce (df)

Braised pork belly, miso caramel & crackling (df gf)

House made crispy spinach & fetta dumplings (v)

Seared scallop, pickled ginger, honeydew melon (df,gf)

Crumbed bocconcini balls w house made tomato jam (v)

Leek & provolone cheese tartlet, chervil (v)

Lamb Kibbeh, preserved lemon dressing

Lemon & black pepper dusted calamari strips w a honey mustard (df)

**Large Canape \$3.5 extra (in place of a small canape)**

Fish & Chips served in Chinese boxes (df)

Beef short rib slider (df )

**EQ house made chicken & seafood paella (\$10 pp minimum 35pax)**

**Dessert**

Our own doughnuts filled w either Nutella or strawberry rhubarb jam

Our bakery pastries cook can make your function cake as per your requirements.

Price on inquiry