

V & A c a n a p é

\$4.90

Savoury Gruyere and Red Onion mini Muffins

Roast Vegetable Frittatas with Olive Tapenade and Goats Cheese

Slow Roast Tomato, Black Olive Tapenade on Lemon Parsley Focaccia

Roquefort Scone with Red Pepper, Hummus and Shallot.

Greek Cucumber Cup Filled with Tomato Feta and Olive

Spinach and parmesan frittata topped with hummus

Greek vine lives with rice and yoghurt

Mini Empanadillas with mushroom/potato/minced meet

Deep fried mushrooms with eggplant mousse and hollandaise sauce

Falafel with green tahina

Danish feta and spinach croquettes

Roasted crostini, blue cheese crème, apples and balsamic vinaigrette

Baby tartlet with boconccini pesto, and tomato confit

Spinach and parmesan frittata topped with hummus

Lettuce and strawberry salad with apples, mushrooms, feta cheese and honey mustard vinaigrette

Mini sandwiches: goat cheese, roasted capsicum, basil leafs and pesto

Avocado salad, cherry tomato and lettuce

Smoked salmon, cream cheese, green leafs, red onion and capers

Cashew and figs salad with lettuce, cucumber and carrot strips, alfalfa, feta cheese

\$5.20

Oven roasted eggplant with arrabiata sauce

Shot: capsicum kuli , labne cheese and coriander pesto

Shot: ratatouille, gazpacho and sesame stick

Shot: eggplant crème and gazpacho

Gnocchi with spinach sauce on sweet potato kadaif

Pear and blue cheese wrapped with Silver beet and puff pastry in Piquant sauce

Potato and sweet potato fritters

Char grilled vegetable and goats cheese roulade on herb crostini

Portobello mushrooms with cheese mixture on red capsicum kuli

Éclair with egg salad and tarragon cream

Éclair with lemony avocado crème with chives

Baladi eggplant with pickled lemon & tahina

Roast beef flower with capers, garlic confit and parmesan on crostini

Pastry tulip filled with smoked chicken, mango and coriander salsa

Moroccan pastia: chicken, dried fruits & apple & almonds marmalade in filo pastry

Chicken tempura with mango salsa

Beef sate in balsamic crème

Mini beef wellington

Mini quiche

Mini beef burgers

Chicken skewer in date/carrot/cherry tomatoes chatni

\$6.00

Roasted capsicum field with cheese mix

Caramelized apple and blue cheese tartlet

Mini Bellini (pancake topped with smoked salmon and crème fraiche

Smoked salmon rolled with lemon cream cheese on rye crouton

Caramelized red onion, goat cheese and tomato tartlet

Spicy corn cakes with prawns and avocado

Seared salmon on mini herb scone with roasted lemon fennel and crème fraiche

Tuna and white fish ceviche with avocado and mango on cucumber layer

Rolled crepe with smoked salmon, avocado and pesto

Crostini of Brazed tuna with Maldon salt, balsamic vinegar & olive oil

Smoked oysters in vodka shot

Shot: guacamole, smoked salmon, salmon caviar and parsley

Shot: Crème fraiche, dill, smoked salmon and tubiako

Shot: fish ceviche on roasted sweet potato

Salmon teriyaki mini skewer

Crusty coated salmon mini skewer with pawpaw and Dijon cider

Shot of Char grilled (fish) with balsamic /lime, chilli & vodka / gazpacho bloody-mary sauce

Potato and smoked salmon mini cakes topped with crème fraiche and salmon caviar

Smoked Salmon brioche with special cream cheese

Sweet potato Bellini with black caviar

Dry spices Éclair with smoked tuna "nicoise style"

Vodka and lemon cured salmon salad in a cream puff

Peppered chicken liver on fried bread Croute with a pear and green peppercorn puree.

Goose liver on brioche with touch of figs

Bloody Mary jellies with celery spears.

Lamb Kofta served with Tzatziki Dip.

Beef filet tartar with shallot and chives on parmesan crisp

Mini lamb kebabs on cinnamon stick with green tahina/mint yoghurt
 Spiced lamb loin with eggplant caviar
 Chicken liver pate on brioche & caramelized pineapple
 Crostini of roasted duck with red onion jam
 Duck confit on salad leaves and black sesame
 Lamb kebab on eggplant caviar & capsicum kulli
 Roasted duck breast on polenta medallions
 Spiced lamb loin with eggplant caviar
 Buche with Lamb loin cooked with spiced yoghurt with char grill eggplant
 Beef filets skewer with sate sauce
 Figs stuffed with lamb meet and red wine sauce
 Chorizo with Chimichuri, blade marri & mustard
 Beef Carpaccio with rocket and balsamic on crostini and sweet potato crisp
 Prawns with pesto in filo pastry
 Prawns coated in falafel
 Baby shrimp in Moroccan pastry
 Mini skewer of duck breast in coriander and mango/raspberries

\$3.50

Double chocolate tartlet

Lemon tartlet with meringue top

Mini Friands (gluten free)

La straga (chocolate mousse with coffee cream)

La straga (chocolate mousse with coffee cream)

Chocolate truffles

Baby Pavlova

Mini strudels

Mini chocolate

Macaroons

Mini cream puffs

Selection of petit fours

We are happy to design a menu with a budget in mind