

# Canapés

Please see our Menu Options documents at [www.summergrove.com.au/weddinginfo](http://www.summergrove.com.au/weddinginfo) for more info on canapé options – Please choose 3 options

## Choose at least one of these options:

Sesame crumbed chicken tenderloins with capsicum and sweet chili aioli DF  
Slow roasted beef and red wine shepherd's pie  
Salt and pepper calamari served with lime aioli GF, DF  
Panko crumbed prawns served with house made garlic aioli DF  
Wild mushroom and mozzarella arancini balls with truffle aioli V  
Twice cooked pork belly with carrot & ginger puree & pork crackle crumble GF

## Other options:

Cucumber rounds with hummus and sun-dried tomato DF, GF, V  
Baked caramelised onion and brie tarts V  
Roast vegetable frittata served with sun-dried tomato pesto GF, V  
Vegetarian spring rolls with sweet chili dipping sauce DF, V  
House made beef meatballs served with bush tomato chutney GF, DF  
Seared scallops on pancetta and roast capsicum salsa finished with macadamia crumb DF  
Tomato and basil bruschetta finished with sweet balsamic glaze DF, V  
Baby bocconcini, prosciutto, cherry tomato and basil skewers DF, GF  
Blue cheese, fig and quince puree on lavosh V  
Grilled haloumi bites served with basil pesto and crispy sage GF, V  
Summergrove green olive and caper tapenade on ciabatta toast DF, V  
Rare roast beef on melba toast with horseradish cream & rocket  
House made beetroot cured salmon bilini with avocado & crème fraiche mousse

V- Vegetarian

GF- Gluten Free

DF- Dairy Free