

Canapés

Please see all menu options [here](#). Please choose 3 Canapé options in total

Choose at least one of these options:

Satay chicken skewers with fresh lime and coriander **GF DF**

Tandoori chicken skewers with yoghurt **GF**

Sesame crumb chicken tenderloins with capsicum and sweet chili aioli

Salt & Pepper calamari served with lime aioli **GF, DF**

Pulled pork and coleslaw slider **DF**

Crumb prawn slider with rocket and aioli

House-made slow roasted beef and red wine shepherds' pie

Wild mushroom and mozzarella arancini balls with truffle aioli **V**

Crab and nasturtium brioche sliders

Pull beef slider, in our house made BBQ marinade

Mini beef burger with cheese, tomato and lettuce on a brioche bun

Other options:

House-made pork wonton, deep fried and served with an Asian dipping sauce **DF**

Pulled pork mini tostada with sour cream and tomato, corn, avocado salsa **GF**

Mushroom, bocconcini and herb tarts **V**

Beef and cheese croquets with a bush tomato chutney

Chorizo, mozzarella and rocket on melba toast

Baked caramelised onion and brie tarts **V**

Vegetarian spring rolls with sweet chili dipping sauce **V**

Tomato and basil bruschetta finished with sweet balsamic glaze **V**

Roast vegetable frittata with sundried tomato pesto **V GF**

Seared scallops on pancetta and capsicum salsa finished with macadamia nut crumb

House made beetroot cured salmon blini with avocado & crème fraiche mouss

Locally sourced Birds Bay Oysters, picked and shucked the morning of your wedding, served natural with ver juice mignonette, Kilpatrick or Mornay \$3 each (available in dozen increments) **GF**

V – Vegetarian

GF – Gluten Free

DF – Dairy Free