

## CANAPES

\$20 PER PERSON FOR 3 OPTIONS

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Based on 1.5 pieces per person.  
Add on \$5 pp per additional item

## COLD CANAPÉS

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Home cured Salmon mossack, puff rice coriander sorbet and nasturtium

Braised cabbage, spiced raw papaya, vindaloo curry emulsion cone

Harvest cheese shoots, quince, seasonal herb, cheese and malt (v)

Cheesy blue tart with onion jam, and toasted walnut (v)

Paprika and lemon poached prawn with oriental sauce

Smoked and cured venison tart, pumpkin seeds, smoked emulsion with egg, York powder pickled beets

## WARM CANAPÉS

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Mini burgers with chipotle mayonnaise

Duck spring roll with mint cucumber and sesame glaze

Smoked potato cheddar and mustard croquette (v)

Rare beef, rosti, chimichurri

Thai chicken meat balls with red curry sauce

Falafel fritters with smoked eggplant relish and coriander (v)