

CANAPE MENU

Three (3) Selections: \$14 per person (*4.5 pieces per person*)

Four (4) Selections: \$19 per person (*6 pieces per person*)

Five (5) Selections: \$24 per person (*7.5 pieces per person*)

Six (6) Selections: \$29 per person (*9 pieces per person*)

minimum of 20 people

CANAPE

Served platter style

Classic bruschetta, fresh basil, red onion, tomato, EVO, balsamic reduction (V, cold)

Seared wagyu beef spoon, mild wasabi mash; tamarind, tomato, chilli & ginger jus (GF)

Mini Mignons, bite size wrapped with bacon - please select one of the below:

- Beef, béarnaise (GF)
- Chicken, sriracha aioli (GF)

Thai style chicken meat balls, coconut curry sauce

Sausage rolls with home made tomato sauce

Confit duck and Asian vegetable handcrafted spring rolls, plum sauce

Chicken and Asian vegetable hand crafted spring rolls, satay sauce

Pork and Asian vegetable hand crafted spring rolls, Saigon sauce

Three cheese soufflé tart, smoked tomato pesto (V)

Lebanese style lamb samosa, cucumber riata (Avail V)

Crispy pork belly, Korean Red Dragon sauce

Lamb cottage pie, original recipe tomato sauce

Wild mushroom and walnut arancini, blue cheese cream sauce (V)

Pumpkin, pine nut, chilli and fetta arancini, aioli (V)

Smoked salmon, chive, crème fraiche on potato cake (Avail GF, cold)

Crisp panko crumbed prawns, tequila and lime aioli

Shaved roast beef, horseradish cream, chive on crouton (cold)

Twice cooked pork belly spoon, creamed spinach, apple jelly (GF)

Bang bang chicken pieces, buttermilk crumbed, Sriracha mayo

Crumbed camembert, plum sauce (V)

Loaded potato skins, killer bacon, shallots, grilled cheese, sour cream (Avail GF)

ADD A LITTLE EXTRA:

Vietnamese rice paper rolls, served chilled with nam jim dipping sauce - please select one of the below:

- Coconut chicken (GF)
- Prawn and crab (GF)
- Asian vegetable (GF, V)

\$3.50 each (1 per person recommended)

Massaman grilled lamb cutlets with riata (GF)

\$5 each (1 per person recommended)

Sliders – please select one of the below:

- Pulled Carolina pork, Swiss cheese, slaw, bourbon bbq sauce
- Beef short rib cheeseburger, dill pickle, our own tomato sauce, Swiss cheese
- Chicken schnitzel, bacon, guacamole, Swiss cheese

\$4.50 each (1 per person recommended)

Steamed lotus bun (bao) - please select one of the below:

- Cracked Pork belly, hoisin sauce, kewpie mayo, pickled vegetable
- Buttermilk crumbed bang bang chicken, slaw and coconut curry sauce

\$4.50 each (1 per person recommended)

SOMETHING TO SHARE - BOARDS & PIZZAS

Each board serves approximately 4-8 people

Dips and Toasts – three dips, crisp breads

\$40 per board

Antipasto – dips, hard cheese, deli select cold cuts, olives, cheese stuffed peppers, pickled onions, crisp breads

\$85 per board

Cheese – chef's selection of three cheeses, crisp breads, fruit paste, seasonal fruit

\$75 per board

Fitzzy's Tasting Plate – beef mignons, flash fried calamari, panko crumbed prawns and pork spring rolls

\$75 per board

New York Pizza, square cut (20 slices approx.)

- Hawaiian – ham, pineapple, cheese
- Margarita – fresh tomato, basil, cheese
- Cajun Chicken – basil pesto, red onion, sundried tomato, grilled capsicum, bacon, cheese
- BBQ Meat Lovers – beef, bacon, pepperoni, onion, bbq sauce, cheese
- Vegetarian – basil pesto, red onion, baby spinach, grilled capsicum, grilled pumpkin, cheese, aioli
- Supreme - beef, bacon, pepperoni, onion, pineapple, mushroom, capsicum, cheese

\$40 each