**2024 Canapé Menu**

**Items designed for guests upon arrival…**

**OUR GRAZING TABLE PLATTERS-**

**antipasti platters**

*comprising of:*

cured meats

crackers & selected cheeses

marinated olives & roasted peppers, eggplant & sundried tomato

**$50 per platter / caters for 10/15 guests**

**crostini platters**

*comprising of:*

smoked salmon & dill sour cream

roast capsicum, eggplant & zucchini

avocado & camembert cheese

tomato, spanish onion & basil

**$50 per platter / caters for 10/15 guests**

***Canapé Items (hot food through the night) price per person* $ i / p**

  assorted pizzas (***gf*** *available)* *large pizzas cut into small portions* 4 p

  arancini balls **v** *pea & saffron with garlic aioli* 5 p

  vegetarian spring rolls **v** *with sweet chilli sauce* 3 p

  salt & lemon pepper calamari *with tartare sauce* 7.5 i

  chicken skewers *with lemon and herbs* 6 p

tandoori chicken shashlik *with corianda yoghurt* 6.5 p

  nonna's meatballs *in tomato sugo* 5 p

  mini pasta boxes (***gf*** *available*) *penne pasta with any sauce* 5 i

  mini risotto boxes **gf** *pumpkin, pinenut & rocket risotto* 6.5 i

mini gnocchi zucca boxes **v** *pumpkin puree sauce with sage* 7 i

  fish bites & chips *with tartare sauce* 7.5 i

  lamb kofta *with mint yoghurt* 7 p

  prawn dumplings *with sweet chilli mayonnaise* 5.5 p

  lental & falafel balls **v gf** *with mint yoghurt* 5 p

  thai fish cakes*with sweet chilli sauce*5.5p

**Desserts –**

gelati cups mix of lemon, strawberry and chocolate 4 i

chocolate strawberries fresh strawberries dipped in chocolate sauce 3 p

Italian doughnut with marscopone & chocolate sauce 3 p

panacotta vanilla bean panacotta 6.5 i

Most platter items (p) are 1 ½ pieces per person

Individual items (i) are one per guest and served in mini noodle boxes

***Legend: v =vegetarian, gf =gluten free, i =individual, p =platters***