



ROVING FINGERFOOD AND CANAPE MENU

For something completely informal and that allows your guests to mingle and socialize whilst still enjoying a full meal we offer our roving menu.

Served for a duration of 2 or 3 hours this menu is fully customizable.

2 HOUR MENU FROM \$ 72.50per person

Choose 5 canapes, we will serve 2 of each, 2 substantial canapes and 2 dessert canapes

3 HOUR MENU FROM \$ 83.00per person

Choose 6 canapes, we will serve 2 of each, 2 substantial canapes and 3 dessert canapes

CANAPES

Crispy Fried buttermilk chicken w/ aioli
Handmade chorizo sausage rolls, smokey paprika aioli
Dukkha crusted peri-peri chicken skewers, lime mayo (gf)
Wild mushroom arancini, persian feta (v)
3 cheese and fresh herb arancini , fresh parmesan (v)
Moroccan lamb kofta, hummus and tzatziki (gf)
Seared beef crostini w/ mustard aioli and rocket
Duck and mushroom spring rolls, soy and ginger
Huon smoked salmon, potato pancake, chive and horseradish sour cream
Spiced onion bhaji, eggplant and tahini dip (gf, vegan)
Slow roasted tomato crostini, whipped goats' cheese and hazelnut pesto (v)
Spinach and feta spanakopita, tzatziki (v)
Citrus cured hiramasa kingfish with crispy nori and avocado (gf)
Avocado sushi rolls, wasabi aioli, Japanese 7 spice (gf, v)
King prawn and vegetable tempura, Japanese ginger soya sauce
Caramelized onion and camembert tartlet (v)
Bluefin Tuna tartare, sesame soy and ginger dressing, crispy tostada

Premium Canapes - Add \$4.00pp

Tempura Port Stephens snapper, wasabi, soy and sesame emulsion (gf)
Fingal bay lobster, caviar, chives, chervil, black pepper (gf)
Hunter river prawns, cocktail sauce, cos lettuce and dill (gf)
Crispy Hunter Valley duck spring rolls with cinnamon and cherry dipping sauce
Free range Spring Hill pork belly, chilli caramel (gf)
Port Stephens oysters, champagne vinegar and shallot dressing (gf)

SUBSTANTIAL CANAPES/FORK DISHES

Grilled spiced lamb kofta, couscous, minted yoghurt, pomegranate

Felafels, houmous, tabouleh, grilled flat bread, pickled chilli

Chargrilled marinated Thai chicken salad, coconut and galangal dressing, roasted peanuts

Pulled pork soft shell taco, Mexican bean salsa, avocado, sour cream

Fried buttermilk chicken burger, chipotle slaw, house pickles

Slow cooked massaman beef curry, fragrant herbs, Jasmin rice, mango chutney

"Posh Kebab" pulled lamb, flat bread, cumin roasted chickpeas, tzatziki

Wild mushroom gnocchi, pesto, spinach and parmesan

Fried buffalo chicken skewers, ranch salad, franks hot sauce

Low and slow beef brisket sliders, chipotle mayo, iceberg lettuce

Crispy salt and pepper squid or tofu, Thai nam jim dressing, cucumber and radish

Mini wagyu burgers, brioche bun, maple bacon, jack cheddar

DESSERT CANAPES

'Doughheads' cinnamon dough balls with fresh jam and cream

Assorted handmade macarons (gf)

Mini lemon and raspberry tartlet

Triple chocolate brownie bites (gf)

Hand rolled chocolate truffles (gf)

Lemon cheesecake, white chocolate and macadamia crumble

Spanish churros, salted caramel and cinnamon

Carmel and hazelnut tarts

Berry crumble with warm vanilla custard

