



Canapés & Finger Foods

Cold Canapés (Minimum 10 portions per item)	\$ per portion
Sushi portion (2.2cm-thickness size) <i>Japanese sushi, filling may include Teriyaki chicken, avocado & smoked salmon, tuna mayo & carrot, egg, cucumber, carrot and mushroom, crab stick, carrot & cucumber</i> (Available in platters which are better in value)	\$1.75
Nigiri with fresh salmon seared salmon, prawn and Tempura prawn	\$5.00
Inari <i>Sweet thin tofu stuffed with sushi rice, marinated shitake mushroom, chopped chive & sesame seeds</i>	\$4.00
Prawn Cocktail in Crispy Cup <i>Prawn in cocktail sauce with Avocado, cucumber, red capsicum, Spanish onion, tomato, lettuce and Lumpfish caviar</i>	\$5.00
Korean Style Beef Salad Roll <i>Marinated beef in Korean style with avocado, cucumber, lettuce, carrot, capsicum and nasturtium flower in rice paper wrap, served with Korean chili sauce</i>	\$5.00
Rice Paper Roll - Vegetarian <i>Rice paper roll with noodles, red capsicum, carrot, cucumber, coriander, spring onion & mint, served with sweet chili or hoisin peanut sauce</i> (Also available with chicken or prawn options)	\$5.00
Brown Rice Noodle Roll <i>Brown rice noodle, shredded chicken, prawn, cucumber, carrot, lettuce & basil in rice paper wrap, serve with chili, coriander, garlic, mint & rice vinegar sauce</i>	\$5.00
Smoked Salmon with sour cream Pikelet <i>Smoked salmon with Mustard sour cream, fish roe, dill & capers on pikelet</i>	\$5.00
Smoked Trout Shiso Choux Cream <i>Smoked trout horseradish cream cheese mixed with dill, capers, fish roe, lemon juice and salt & pepper, in shiso choux and garnished with smoked trout & salmon roe</i>	\$5.00
Rare Roasted Beef with mustard cream cheese <i>Rare roasted beef with mustard cream cheese nasturtium flower, caramelized onion and watercress (if in season) on crostini</i>	\$6.50



Warm Canapés (Minimum 10 portions per item)	\$ per portion
Spicy Thai Chicken Salad in lettuce Cup <i>Minced chicken with mung-bean noodle, coriander, spring onion, mint, Spanish onion, red chili, kefir lime leave, served in a lettuce cup</i>	\$4.00
Bao Bun with Grilled Pork or Crispy pork belly <i>Grilled pork and Asian slaw, with sweet chili sauce, served in a steamed bao bun</i>	\$6.50
Pumpkin Bao Bun with Roasted Duck & Spicy Plum <i>Asian style roasted duck breast together with cucumber spring onion and spicy plum sauce in a house-made pumpkin steamed bun</i>	\$8.00
Crispy Chicken Tortilla <i>Crumbed chicken served in tortilla with minted sour cream, quick-pickled cabbage, red onion, cucumber, carrot, gherkin, red chili, corn & avocado</i>	\$6.50
Pulled Pork/Beef Tortilla <i>Slow cooked pork or beef brisket in barbecue sauce together with slaw – cabbages, carrot, red onion, spring onion, coriander, mint</i>	\$6.50
Pulled Pork/Beef Slider <i>Slow cooked pork or beef brisket in barbecue sauce together with slaw – cabbages, carrot, red onion, spring onion, coriander, mint: in a dinner roll or brioche roll</i>	\$9.00
Cheeseburger <i>House-made beef patties with cheese, Mustard Aioli, tomato relish and caramelized onion in a dinner roll bun</i>	\$9.00
Beef Burger <i>House-made beef patties with tasty cheese, tomato, lettuce, pickled, caramelized onion, mustard range sauce & tomato relish in a brioche bun (dinner roll size)</i>	\$12.00
Grilled Prawn with Tamarind Sauce <i>Grilled prawns with herbs and tamarind sauce, served in a lettuce cup</i>	\$5.00
Coconut Prawn with Apple Salsa <i>Tiger prawn crumbed in shredded coconut and panko bread crumb, deep-fried and served with spicy apple salsa, served in a lettuce cup</i>	\$6.50
Smoked Duck Mini Slider <i>Smoked duck breast served in brioche roll with apple & fennel slaw (granny apple, fennel, cabbage, coriander, spring onion, carrot) dressed with maple syrup & vinegar dressing</i>	\$6.50
Polenta Madeleine <i>Baked sage polenta & parmesan madeleine served with goat cheese & balsamic glaze</i>	\$5.00



Hot Canapés (Minimum 10 portions per item)

\$ per portion

Spinach & ricotta filo

\$2.80

Filo pastry filled with spinach, ricotta, parmesan, feta, egg, spring onion and seasoned with salt and pepper

Pork & fennel sausage roll

\$2.80

Puff pastry filled with mixture of pork, bacon, onion, parsley, egg, breadcrumb funnel, mustard, cumin and seasoned with sea salt and pepper

Quiche Lorraine

\$2.80

Mini quiche Lorraine, filled with bacon, onion, cheese, egg and cream

Spring Roll

\$2.80

Vegetarian or chicken, egg, cabbage, celery, carrot, mung bean noodle, bean sprout, garlic chive, spring onion, coriander, soy sauce, oyster sauce, vegetable oil, salt & pepper

Golden Bag

\$2.80

Puff pastry filled with mixture of minced chicken, onion, garlic, coriander, peanut, pickled turnip, seasoned with salt, pepper, soy sauce and sugar, then deep fried, served with sweet chilli & peanut dipper

Crispy Wonton Parcel with Pork

\$2.00

Deep-fried wonton filled with minced pork with spring onion, coriander, garlic, sesame oil and season with soy, salt & black pepper, served with sweet chilli sauce

Thai Curry Puff

\$2.80

Vegetarian curry puff, filled with the mixture of potato, sweet potato, onion, coriander and spices

Thai chicken Blossom

\$5.00

Rice dough filled with mixture of chicken, onion, coriander, garlic, pepper and seasoned with soy, salt & sugar

Tuna and Potato Croquette

\$3.00

Tuna, potato, spring onion and parsley, served with smoked paprika aioli

Spicy Potato Croquette

\$3.00

Mashed potato filled with chorizo, Jalapeno and cheeses, served with aioli

Moroccan Lamb Strudel

\$4.00

Minced lamb, raisin, pine nut, ginger, cinnamon and cloves in Filo pastry, served with mint & cumin yogurt

Chicken Satay Skewer

\$4.50

Chicken tenderloin marinated in satay spices, grilled and served with satay & peanut sauce

Satay Pork Skewer

\$4.50

Grilled pork loin, marinated in coconut milk and satay spices

Prawn Satay Skewer

\$5.00

Tiger prawn marinated in satay spices, grilled and served with satay & peanut sauce

Yakitori Skewer

\$4.50

Chicken thigh marinated in teriyaki sauce, grilled and served with Japanese mayonnaise & Shichimi

BBQ Pork Skewer

\$4.50

Pork fillet marinated in coconut cream, soy and herbs & spices, grilled and served with spicy tamarind sauce



Prawn & Pork Shao Mai (Dumpling) <i>Steamed dumpling, filled with a mixture of prawn and minced pork, served with soy, vinegar and chili</i>	\$3.00
Barbecue Pork Bun <i>Chinese style steamed bun filled with mixture of barbecue pork, shitake mushroom, spring onion, soy sauce, Chinese barbecue sauce</i>	\$3.50
Pork & Prawn Toast <i>Mixture of minced pork and prawn, egg white, corn starch, seasoned with sesame oil, soy, salt and pepper on a slice of bread (triangle shape) coated with sesame seeds, deep-fried and served with sweet chili sauce</i>	\$3.00
Prawn Toast <i>Mixture of minced prawn, egg white, corn starch, seasoned with sesame oil, soy, salt and pepper, coated with sesame seeds, deep-fried and served on mini toast and sweet chili sauce</i>	\$5.00
Roasted Vegetable Arancini Ball <i>Risotto with roasted pumpkin, red capsicum, onion, and spinach together with parmesan & mozzarella cheeses, and crumbed, served with aioli & sundried tomato pesto – vegetarian</i>	\$4.00
Arancini Ball with Green Curry Chicken <i>Risotto with Thai green curry paste, chicken, pea, corn, Thai basil, kefir lime leave, red capsicum, onion, together with parmesan & mozzarella cheeses, and crumbed, served with green curry mayo</i>	\$4.00
Arancini Ball with Red Curry & Roasted Duck <i>Risotto with Thai red curry paste, roasted duck, pea, pumpkin, pineapple, lychee, Thai basil, kefir lime leave, red capsicum, onion, together with parmesan & mozzarella cheeses, and crumbed, served with pineapple red curry sauce</i>	\$4.00
Pork Gyoza <i>Japanese-style pork dumpling served with soy, chili, sesame oil and vinegar dipper</i>	\$2.80
Roasted Duck Gyoza <i>Japanese-style dumpling filled with roasted duck, spring onion, served with plum sauce</i>	\$3.00
Frittata with Sundried Tomato Pesto <i>Spanish-style omelet: egg, cream, spinach, pumpkin, potato, red capsicum, Spanish onion, feta cheese, tasty cheese, seasoned with salt & pepper and served with sundried tomato pesto</i>	\$3.00
Smokey, Cheesy Meat Ball <i>Minced beef with mixed herbs, smoky paprika, onion, seasoned with sea salt, cracked black pepper and Worcestershire sauce, stuffed with Mozzarella and tasty cheese, served with tomato relish</i>	\$3.00
Garlic & Herb Chicken Ball <i>Minced chicken with coriander, garlic, parsley, shallot, parsley, corn flour, egg white, seasoned with salt & ground pepper, stuffed with garlic & herbs butter</i>	\$2.80
Mini Chicken Kiev <i>Minced chicken, corn flour, egg white, garlic, seasoned with salt & ground pepper, stuffed with garlic & mixed herbs butter, crumbed & fried, served with pesto mayonnaise</i>	\$3.00
Lamb Kofta <i>Minced lamb with spices, parsley, onion, garlic, seasoned with sea salt & cracked black pepper, stuffed with pine nut, onion, parsley and mozzarella cheese, served with tzatziki sauce</i>	\$4.00



Sticky Honey & Soy Chicken Wing

\$2.00

Chicken drumettes and winglets in honey and soy, and roasted

Spicy Chicken Wing

\$2.20

Chicken drumettes and winglets, lightly crumbed and deep friend, mixed in Korean spicy sauce, and served with cheesy dipper

Buffalo Wing

\$2.20

Chicken drumettes and winglets, lightly crumbed and deep friend, mixed in spicy buffalo wing sauce and served with blue cheese dipper