

Hors D'oeuvres & Canapes

Below we have a selection menu items suitable for a wide variety of occasions. Our menus are seasonal, reflecting the diversity of fresh produce from each harvest. Weather you are seeking Organic, Free Range, Vegan, Gluten-free, or have any other preferences, please do not hesitate to contact us & we can discuss suitable options specific to your event.

We recommend a selection of 6-8 items per person for a function.

All items are bite size. Some products are based on seasonal availability.

Cold Selection

Premium (\$2.50/item)

- Apricot Chutney, Goat's Cheese & Toasted Almonds on Crostini
- Smoked Chicken, Tarragon & Pinenuts on Ficelle
- Lemon & Herb Cream Cheese Filled Cucumber
- Rosemary Roast Vegetable Skewers
- Tomato & Pesto Brushetta with Parmesan & Balsamic Reduction
- Miso Marinated Fish on Seaweed Cracker
- Baby Mushroom Caps with Brie & Lemon Spinach
- Caramelized Red Onion Chutney on Kumara Rosti
- Cumin Marinated Beef & Cherry Tomato Skewer
- Rice Cakes with Japanese Mayonnaise & Pickled Ginger
- Herbed & Spiced Goat's Cheese Balls
- Rocket Salad on Orange & Black Olive Tapenade Crostini

Hot Selection

Premium (\$2.50/ item)

- Pear Puff Pastry Baked with Brie
- Pan De Queso with Tomato Chutney
- Spiced Pumpkin & Potato Vegetable Samosa

- Cumin & Oregano Lamb Filo
- Roasted Pumpkin Seed Puree with Herb Sour Cream on Ficelle
- Chicken, Toasted Pinenuts & Rocket Filo
- Baked Mushroom & Cheese on Garlic Tortillas
- Curried Lamb with Garlic Mint Yogurt Wraps
- Potato Rosti with Black Olive & Sour Cream
- Tandoori Chicken Skewers with Mint Yogurt
- Rosemary, Potato, Garlic & Mozzarella Mini Pizza
- Silverbeet Spanakopita
- Potato & Pecorino Croquets

All hot canapés will require heating before served

Cold Selection

Exclusive (\$3.00/ item)

- Tuna Tartar Cucumber Roll with Black Sesame Seeds
- Citrus Marmalade & Duck Confit on Crostini
- Blue Cheese, Toasted Walnuts & Grapes on Homemade Fig Bread
- Portobello Carpaccio, Pecorino Cheese, Truffle Oil on Focaccia Toast
- Goat's Cheese & Beetroot Terrine
- Hoisin & Star Anise Roasted Duck Crepe with Bean Sprouts
- Red Wine Poached Pear & Chevre on Crostini
- Tomato, Boconchini & Basil Caprese Tartlets
- Quince Paste, Blue Cheese & Walnut on French Baguette
- Wild Mushroom, Rocket & Truffle Oil in a Parmigiano Reggiano Cup
- Cherry Tomato Filled with Roquefort & Watercress
- Poached Chicken, Vegetables & Herb Rice Paper Rolls with Lime Dipping Sauce
- Smoked Salmon, Lemon Cream Cheese & Caperberries on Bagel Crisps
- Dukka Lamb, Babaganush & Aioli on Turkish Bread
- Chorizo & Black Bean Dip in Tortilla Shell
- Rare Beef Tenderloin with Salsa Verde on Crostini

- Spinach Crepe filled with Smoked Salmon & Roast Garlic Cream Fraiche
- Coconut Scallop Ceviche with Mango & Lime

Hot Selection

Exclusive (\$3.00/item)

- Grilled Halloumi with Lemon Preserve Salsa on Crostini
- Caraway Crusted Smoked Bacon, Pea & Mint Risotto Balls
- Pork Belly & Quince Paste
- Rare Beef Carpaccio with Salsa Verde on Toasted Baguette
- Seared Scallops Wrapped with Prosciutto
- Beef Empanadas with Olives & Boiled Egg
- Crisp Ancho Chili Prawns Wrapped in Angel Hair Pasta
- Smoked Paprika Lamb Koftas with Mint Yogurt
- Porcini Mushroom & Barley Beef Meat Balls
- Polenta, Wild Mushrooms & Goat's Cheese
- Charred Sesame & Salmon Skewers
- Crumbed Pumpkin & Ricotta Risotto Balls
- Smoked Fish Brandade with Garlic Confit
- Lamb Dolmades- Cumin Lamb & Cous Cous Wrapped in Grape Leaves
- Curry Potato Croquettes with Tomato Jam

All hot canapés will require heating before served

All prices exclude GST.

Minimum order for each individual Hors D'oeuvres is 10 pieces.