

# CANAPÉS

Pretty little food things to pop in the mouth, our canapés are thoughtfully crafted to delight the most discerning palates. These elegant bite-sized treats are ideal as a pre-meal offering or a delightful accompaniment to a glass of champagne at your event. Perfect for standing receptions and mingling, choose from our range of canapés for your next event.

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## COLD OPTION

(Drop off, self serve)

Caramelised Onion and Goat Cheese Tartlets  
Smoked Salmon Blini; horseradish  
Sesame Tuna Tostada; avocado, furikake  
Crostini; whipped feta, honey, thyme  
Sticky Korean Beef Bao Bite; gochujang mayo, and pickled daikon  
Zucchini Fritter Bite; mint labneh, preserved lemon  
Lamb Kofta; Zaatar dukkah, mint & cucumber yoghurt  
Mini Caprese Skewer  
Roast Beef Crostini; horseradish cream, cornichon  
Char Sui Pork Empanada; sesame soy sauce  
Seasonal oysters; lemon

## HOT OPTION

(Onsite chef only. Cooked onsite and served)

Coconut Tempura Prawn Skewers; chili lime mayo  
Crispy Chicken Slider; chipotle mayo  
Tempura Fish Slider; tartare sauce  
Charred Halloumi Skewers; sumac, lemon  
Crispy Tofu Slider (V); pickled vege, black garlic sauce  
Mini Duck Pancake; hoisin glaze, cucumber, spring onion (served rolled)  
Crispy Gyoza Spoon; soy vinaigrette, micro herbs  
Pulled Lamb Shoulder Tartlet; rosemary jus, pea purée  
Crispy Chicken Skewer; Korean glaze

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## PRICING & ADDITIONAL INFORMATION

\$6 per canapé  
Select up to 4–5 varieties  
Minimum order 20 items  
Onsite chef or wait staff available at an additional cost  
(see our Event Information Page)