

## Drop off Canapés

All the elegance of a canapé soirée conveniently packaged. Delivery charges apply.

*A minimum order of 50 pieces per item is required.*

**(v)vegetarian (g)luten free**

### **Vegetarian**

- Cherry Tomato Tatin with Caramelized Onions and Pink Peppercorn Dukkah **(v) \$16**
- Portobello Mushroom and Chèvre Wrapped with Thin Herbed Egg Pancake **(v) (g) \$18**
  - Spinach, Fennel and Cumin Fritter with Lemon Ricotta **(v) \$18**
  - Caprese Skewer with Tomato, Basil and Bocconcini **(v) (g) \$20**
  - Chickpea *Panisse* with Saffron *Rouille* and Crispy Parsley **(v) (g) \$20**
  - Mini Vegetarian Samosas with Cucumber and Cumin Raita **(v) \$22**
    - Feta, Mushroom *Duxelle* and Pesto Tart **(v) \$24**
    - Kikorangi Blue Cheese Tart with Quince Paste **(v) \$24**
  - Ratatouille Rice Paper Rolls with Salted Duck Yolk Emulsion **(v) (g) \$24**
    - Wild Mushroom Croquetas with Alioli **(v) \$24**
  - Marinated Gordal Olive Stuffed with Negroni Gel **(v) (g) \$26**
    - Saffron, Fava Bean and Parmesan *Arancini* **(v) (g) \$26**

### **Fish and Seafood**

- Wasabi Salmon Sesame Balls with Citrus Ponzu Sauce **\$20**
- Cured Salmon with Horseradish Cream in a Herb Blini **\$24**
- Salmon and Vegetable Nori Rolls with Korean Teriyaki Sauce **\$24**
  - Octopus, Potato and Caper Leaf Skewer **(g) \$26**
- Tropical Tuna Tartare Rice Paper Roll with Mango, Papaya and Avocado and Ponzu Sauce **\$26**
  - Gilda: Spanish Pickles and Red Tuna Escabeche on a Skewer **(g) \$26**
    - Salmon Mousse and Smoked Roe on Rye **\$27**
  - Lobster *Kokoda* Rice Paper Rolls with Cucumber and Tomato Salsa **(g) \$28**
    - Mini HK Egg Tarts Topped with Chilli Crab **\$28**

**Poultry**

Cock-a-Leekie Tart \$20

Pâté Tart with a Pickled Grape \$24

Roast Chicken with Relish on Hazelnut and Sage Stuffing \$26

Duck Confit with Cointreau Prune and Pickle Tart \$26

Thai Miang of Chicken, Pomelo, Shallots, Coriander and Coconut Rice Paper Rolls (g) \$26

**Pork**

Pork and Fennel Sausage Rolls, with Cranberry and Apricot \$18

Fresh Fig with Taleggio and Walnut wrapped in Parma Ham (g) \$20

Sherry Compressed Cantaloupe Melon, Parma Ham and Mint Skewer (g) \$24

Carbonara Tart with Pancetta, Pecorino and Truffle \$24

Surf n' Turf – Calamari, Chorizo and Grilled Corn Skewer (g) \$26

Pulled Pork with Avocado and Lime Pickled Red Onion in a Seeded Cracker \$26

24 Months Aged Parma Parma Ham Croquetas \$30

Honey Roasted Ham, Tartare Sauce on Mini Slider Buns \$30

**Beef & Lamb**

Ascolana Olives, Stuffed with Beef \$20

Osso Buco Beef Pastie with Salsa Verde \$22

Rare Beef and Soba Sushi Rolls with Cucumber and Wasabi Mayonnaise \$23

Fatayer Lamb Pies \$26

Lamb Loin with Herb Salad Marinated Goat's Cheese (g) \$26

Lamb and Kumera Yorkshire Pudding with Green Sauce \$28

Cecina, Caramelized Almonds and Olive Oil Caviar Tarts \$28

**Appendix**

**Panisse:** Chickpea Fritter

**Rouille:** Sauce made from Olive Oil, Breadcrumbs, Garlic, Saffron and Cayenne

**Duxelle:** Finely chopped mix of Mushrooms, Shallots and Herbs

**Kokoda:** Fijian Citrus cured seafood, with onion, chilli, tomato, spring onion, coriander and coconut milk

**Cecina:** Spanish Air Dried Beef

## Bulk it up with a Platter

**Cheeseboard** Selection, Taleggio, Manchego, Gruyere de Comte, Kikorangi Moon Blue and Ubriaco Capra served with Fresh and Dried Fruit, Nuts, Crackers, Homemade Quince Jelly and Feijoa Relish (v) /\$1400 serves 20

**Charcuterie** –Salamis, Chorizo, Parma Ham, Smoked Duck, Lime Pickled Onions, Cornichons, Relish, Lavosh, Candied Black Olives and Green Olives /\$2200

**Tapas** – Ham, Olives, Toasted Salted Almonds, Classic Tortilla, Manchego, Quince Paste, and Crusty Bread/ \$1800

Chilled Side of Whisky Cured, **Tea Smoked Salmon** with Crackers and Horseradish Mascarpone \$1800

**Salmon Gravlax**, Sliced Cold Smoked Salmon Marinated with Dill, Juniper, Star Anise and Citrus served with Pickle Cream and Chia Sesame and Poppy Lavosh / \$1650 serves 30pax

Roast **Beef Tenderloin** Platter with Relishes, Mustards and Mini Rolls \$1900

Australian **Bone Ham**, Glazed with our own Delicious Marmalade Caramel, Served with Bread Rolls, Mustard and Relish /3kg \$1600 serves 15-20 / 12kg \$4,700 serves 50 -70

**Crudités** – a Delicious Variety of Vegetables such as: Endive, Asparagus, Sugarsnaps, Radish, Carrots, Baby Corn, Cauliflower, French Beans, Cucumber, Slow Roast Tomatoes, with Herbaceous Pesto & Caramelized Garlic Aioli (v) \$2200

**Fruit platter** – A Selection of Cut Seasonal Fruits such as Grapes, Blackberries, Gooseberries, Raspberries, Cantaloupe, Honeydew Melon, and Pineapple (v) (g) \$1500

## Sweetness

*A minimum order of 50 pieces per item is required*

Seasonal Fresh Fruit Skewers with Orange Blossom Spritz (g) \$18

Pineapple Pâté de Fruit (g) \$18

Macaroon Selection \$20

Vanilla and Caramel Flan (g) \$20

Chocolate, Salted Caramel and Banana Relish Rocher \$22

Mini Candied Apples, Toffee Cream Parfait and Beet Glaze \$22

Crème Catalan Tarts \$24

Passionfruit Crèmeux and Red Berry Glaze Tartlet \$24

Apple Tarte Tatin \$24

Brown Sugar Pecan Tartlets \$24

Ginger Pudding, Cherry, Balsamic, Mascarpone, Basil \$25

Lemon Cupcakes with Honey Cream Cheese Icing \$26

Chocolate and Bourbon Salted Toffee Tart \$28

Red Wine Pear and Almond Tart \$28