

# FINGER FOOD OR CANAPE MENU

## Canape Options

Polenta chips, smoked garlic aioli	\$2.50
Falafel, cashew tahini, coriander	\$2.50
Gem Lettuce, chicken, capers, crème fraiche	\$3
Spiced lamb sausage rolls, beetroot ketchup	\$3.50
Mac & Cheese croquettes	\$3
Beef Sliders, cheese, lettuce, tomato, mustard	\$4
Arancini balls, pea, mint, pecorino	\$3.50
Chicken satay skewer	\$3
Avocado, goats cheese, tomato on crust bread	\$3.50
Crispy chicken sliders, slaw, chipotle aioli	\$4
Vegetable frittata	\$2.50
Korean Spring onion & Kimchi pancake	\$4
Local Oysters, native finger lime garnish	\$4
Onion Bhaji, saffron & mint yoghurt	\$4
Lebanese meatballs, yoghurt & pine nuts	\$3.50
Crispy Lamb ribs, fermented chilli sauce	\$6
Pressed Pork Belly, seasonal pickles	\$6
Ceviche Tostada, Coriander, Pomelo, Chilli	\$6
Duck Liver Pate, Brioche croton, pineapple and juniper	\$6

**Grazing Platter**—a selection of cured meats, fruit, bread, nuts & dip \$120 for 10 people

**Dessert Platters**—Flourless chocolate cake (GF), Pannacotta with poached seasonal fruit, hazelnut crumble, mini fruit pavlovas, mini lemon tarts \$10 pp

Our chefs create the canapes in house using fresh ingredients as local as possible. Minimum spends apply. Please refer to terms and conditions or talk to our functions coordinator Lauren on 97413100



For bookings call The Garden Feast

97413100

