

# Canapé Menu

Vegetarian- V, Vegan- VG, Gluten free- GF, Dairy Free- DF

### \$4.80 per piece

#### **Cold Canapes**

- Cucumber Cups filled with salmon salad, horseraddish dressing - GF
- Crispy sourdough bruschetta topped with guacamoli and seasoned seaweed flakes - V
- San choy bao individual lettuce cups filled with oriental spiced chicken and crushed peanuts - GF

#### **Hot Canapes**

- ♦ Spiced pumpkin Risotto Balls with Sour cream dip (can be vegan) *GF*
- ♦ Golden Fried Haloumi with chili aioli GF, V
- Wagyu Meatballs slow roasted and served with a smoky BBQ sauce - GF, DF
- Fried polenta fingers herb infused with sundried tomato & vegan mayo - V, VG GF, DF
- Fried tofu in a spoon with fennel & vegan sour cream, onion sprouts - V, VG GF, DF

# \$5.60 per piece

# **Cold Canapes**

- Pulled Pork Crostini with whole grain mustard mayonnaise, craisins, walnut (can be replaced with GF bread)
- Charred Eggplant involtini on crispy bread, cashew cream V (can be replaced with GF bread) - V, VG, DF
- Honey miso chicken tortilla basket, spiced avocado creama

### **Hot Canapes**

- $lack Mini \ quiche \ of \ Caramelized \ Onion \ topped \ with ricotta \ cheese \ -V$
- ♦ Coriander Chicken Kebabs with fragrant Asian peanut pesto *GF*
- Sweet potato& black bean cakes topped with basil, green soybean pesto - V, GF
- Fried Calamari fingers chili & lime aioli GF

## \$6.60 per piece

#### **Cold Canapes**

- Smoked Salmon & nori seaweed roulade with salsa verde crème fraiche - GF
- ♦ Traditional style peking duck in wonton cups, with hoi sin sauce and herbs *DF*
- forall Ginger poached dory pineapple & lime dressing, fried shallots GF
- Warmed Prawn Ceviche with tomato and olive salsa GF

# **Hot Canapes**

- Deep Sea Scallops on smashed avocado, miso dressing - GF
- House made fish cakes with burned tahini mayo, furikake - GF, DF
- ♦ Seared beef rump with cranberry chutney GF, DF
- Panko crumbed Barramundi lemon myrtle, mango mayonnaise tomato & vegan mayo - GF, DF

#### **Private Party!**

Planning an event, work lunch or fancy bringing your nearest and dearest for a banquet dining experience in our private room?

Rubyos is the perfect place for a delicious celebration with one of our carefully curated set menus! You'll love our drinks packages and canapé menus. We even have a drool worthy dessert package!. We'll do all the hard work for you while you get jolly with your nearest and dearest.

Get in touch and drop us an email enquiries@rubyos.com.au

Credit card payments will incur a 1.1% fee. A discretionary service gratuity of 10% is added to tables of 15 people or more. Public holidays incur a 15% surcharge