

- ◇ 6 canapés plus 2 hours drinks package - \$60.0 per person
- ◇ 8 canapés plus 2 hours drinks package - \$70.0 per person
- ◇ 8 canapés plus 3 hours drinks package - \$80.0 per person
- ◇ 10 canapés plus 3 hours drinks package - \$90.0 per person
- ◇ 10 canapés plus 4 hours drinks package - \$100.0 per person

inclusions:

- Secret garden brut cuvee, nsw
- Angas & bremer pinot grigio, langhorne creek, sa
- Secret garden semillon sauvignon blanc, big rivers, nsw
- Juniper crossing cabernet merlot, margaret river
- Secret garden shiraz, big rivers, nsw
- Full-strength beer - Asahi super dry, Corona
- Light beer- Cascade premium Light, Carlton Zero
- Soft drinks, orange juice, apple juice and sparkling water

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*
- ◇ 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
- ◇ 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*
- ◇ Ginger poached dory pineapple & lime dressing, fried shallots - *GF*
- ◇ Warmed Prawn Ceviche with tomato and olive salsa *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*
- ◇ 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*
- ◇ 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*