

Cold Canapes

West Haven Goats Cheese and Beetroot chutney in a ragout pastry (v)

Baked vine tomato's, capers, olive tapenade and caramelised red onion on a lavosh crisp

Tasmanian Brie on crisp bread with homemade fig and ginger chutney

Vegetable rice paper rolls with mint and sweet chilli (v, vg, gf)

Wild Huon Valley Mushroom, crème fraiche and fresh thyme croustade

Grilled Courgette with black olive tapenade, sundried tomato and fresh basil (v, vg, gf)

Vine ripened tomato, red onion and basil on a ciabatta base (v, vg)

Smoked Wursthaus ham, caramelised onion and pine nut frittata

Marinated chicken breast, pancetta, watercress and Caesar dressing on parmesan shortbread.

Antipasto Vegetable skewers with olives, sundried tomatoes and bocconcini (v)

Smoked eggplant pinwheel crepes with hummus & paprika (v, vg, gf)

Smoked Tasmanian salmon and crème fraiche crepe

Lemongrass prawn and coriander croustade

Lime and Chilli Infused local Blue Eye with coconut mayo

Seared prawns with mango and cucumber salsa

Tasmanian wallaby with beetroot relish on a bush spice blini

Confit duck terrine, red onion jam and toasted brioche

Smoked Wagyu beef with cucumber and lemon myrtle curd

King Island Blue Cheese, red wine pear and walnut tartlet

Broad bean bruschetta with goats cheese, mint and serrano ham

Smoked burrata tartine with vine tomatoes and salsa verde (v)

Freshly shucked Bruny Island Oysters topped with soy and mirin dressing

Peking duck pancakes with cucumber, shallots and oyster sauce

Chargrilled Chorizo with marinated feta and balsamic dressing

Smoked chicken and avocado savoury shell

Chicken and red wine terrine served on a crostini

Hot Canapes

- Sundried tomato and basil arancini (v)
- Tandoori Chicken skewers with mint yoghurt (gf)
- Wild Huon Valley Mushroom Croustade (v)
- Spinach and fetta filo with red pepper relish (v)
- King Island beef with thyme rosti, oven dried tomato & horseradish (gf)
- Singapore style spring rolls with sweet soy dip (v)
- Crispy tempura prawns with fresh lime mayo
- Tasmanian Brie tartlet with double smoked ham
- Saffron infused seafood arancini
- Local scallops in the shell grilled with prosciutto and balsamic reduction (gf)
- Confit of pork belly with apple, fig and ginger chutney (gf)
- Smoked Tasmanian salmon calzone with tomato relish dip
- Lamb and roasted capsicum skewers with a satay marinade (gf)
- Seared tuna rolled with black sesame, wasabi mayo and ginger
- Feta cheese, fresh coriander and harissa paste on a Moroccan spiced rosti. (v, gf)
- Corn fed chicken and tarragon wrapped in a prosciutto parcel
- Herb crusted lamb with mint and wasabi foam
- Parmesan and tomato jam soufflé
- Spicy Thai fish cake with sweet chili marmalade
- Sesame rolled chicken with mango mayonnaise
- Crisp chicken dumplings with chilli ginger and garlic
- Seared Tasmanian ocean trout with Sumac, lime & sea salt butter (gf)

Dessert Canapes

Chocolate and Kahlua mousse with coconut shards
Tiramisu cream chocolate cups with pistachio praline
Lime tartlet with glazed Tasmanian berries
Delicate Chocolate eclairs
Tasmanian apple and cinnamon crispy doughnut ball
Mixed Macarons
Miniature Cheesecakes
Petite Vanilla slice

More Substantial Food- Bowl Food / Noodle Boxes / Sliders

Cold Bowls or Noodle Boxes

Thai King Island beef salad with glass noodles & chilli ginger dressing (gf)
Moroccan spiced lamb, baby spinach salad with mint raita (gf)
King prawn caesar salad with crispy garlic croutons
Basil chicken pasta salad with roasted tomatoes
Warm smoked Tasmanian salmon on a creamy potato and dill salad (gf)

Hot Bowls or Noodle Boxes

Fresh Trevally with lemongrass, lime, ginger & coconut rice (gf)
Slow cooked chicken with leeks, thyme & bacon in a cream sauce on a bed of rice (gf)
Beer battered flathead with crispy golden chips and lime mayonnaise
Mild thai infused chicken curry with jasmine rice and topped with fresh coriander (gf)
Basil marinated lamb with roasted bintje and olive rouille (gf)
Spinach and ricotta tortellini with a fresh Mediterranean ragout (v)
Beef and Huon Valley mushroom in a red wine ragout served on a bed of jasmine rice (gf)
Tandoori butter chicken pieces served over basmati rice & minted yoghurt (gf)
Fresh Rosemary & parmesan roasted chat potato with a dollop of sour cream (v) (gf)

Gourmet Sliders

South Pacific Chicken burger with coconut mayo & grilled pineapple

Pulled Pork with red cabbage slaw and roasted apple

Angus Beef Burger with red onion marmalade and homemade tomato relish

Falafel burger with tzatziki dressing and spiced tomato chutney

Grazing Station

Small Grazing Station - min of 50ppl

Tasmanian cheeses, Antipastos, Baked breads, Charcuterie meats, relishes, pickles, Fruit, crackers, grissinis

(size of the station will depend on guests numbers and priced in conjunction with canape packages)

Large Filling Grazing Station Menu

Selections of Tasmanian Cheeses - King Island Brie, Wicked Camembert, Variety of Ashgrove Cheddars, Roaring forties Blue

Charcuterie Meats- Chargrilled Chorizo sausage , Ham of the bone, Peppered crusted pastrami, Smoked Tasmanian Chicken, Mild hungarian salami, Prosciutto, smoked Tasmanian salmon

Breads- Baked Sourdoughs, Ryes, Rolls, Wholegrain breads and Grilled turkish bread

Water crackers, crisp breads, grissinis and wafers

Chutneys and dips, tomato relish, homemade pickles, onion jam, beetroot, hummus and tzatziki dips , pickled onions, cornichons, fig and ginger paste, quince paste, olive oil with balsamic vinegar and dukkah

Antipasto - Fetta cheese, antipasto vegetables, sun dried tomatoes, olives, dolmades

Salads - Pumpkin, rocket and pinennut salad, Freshly tossed garden salads

Dips Vegetables - Carrot, capsicum, cucumber batons, marinated mushrooms

Fresh sliced fruit and berries

Delicate sweet canapes, cakes and slices can be added for \$6pp

Pricing

Pre dinner canapes 5pp (only in conjunction with a seated meal) \$15pp

Selection of any 8 canapes \$30pp

Selection of any 12 canapes \$40pp

Selection of any 15 canapes \$45pp

Selection of 8 canapes and 2 substantials (noodle boxes or sliders) \$50

Grazing station small \$16pp Medium \$24pp Large \$30pp

Grazing station in replacement of a meal \$40pp

Pricing based on a min of 50pp