

# Canapes

As at 18 October 2024. Menus subject to change.

Minimum order 50 guests

Minimum \$1,000 on weekends

(gf) Gluten Free | (v) Vegetarian | (vg) Vegan | (df) Dairy Free | (n) Contains Nuts

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## Canapes - Cold

- Classic beef tartare with horseradish aioli and purple potato crisps (gf, df)
- Kumara rosti topped with brisket pastrami, pickled onion, seeded mustard mascarpone (gf)
- Peppered seared lamb loin bruschetta with Clevedon valley buffalo curd and a green olive tapenade
- Prosciutto, melon and bocconcini skewers (gf)
- Confit free range chicken rillette with a beetroot gel and toasted pistachio on lavosh (gf, df, n)
- Citrus cured salmon tartare with citrus aioli and rice paper crackling (gf, df)
- Hot smoked salmon on buckwheat crackers with a fennel remoulade (gf, df, n)
- Kikorangi blue cheese on gingerbread with honey and poached pear (v)
- Slow roast cherry tomato, basil, whipped ricotta on house made parmesan shortbread (v, gf, n) (seasonal)
- Rice paper wraps with Thai salad, toasted peanuts, fresh herbs and a nam jim dipping sauce (gf, vg, n)
- Potato rosti with pea, preserved lemon and edamame crush (gf, vg)

## Canapes - Hot

- Slow cooked beef short rib with a burnt onion cream and pickled courgette (gf, df)
- Baby beef and pepper empanadas with a parmesan crisp and salsa
- Dukkah crusted lamb koftas with red pepper and tahini dip (gf, df, n)
- Twice cooked spicy pork belly with romesco sauce and crackling (gf, df, n)
- Croque Monsieur - Miniature toasted brioche sandwiches with Dijon mustard, glazed ham and gruyere
- Sweetcorn and chorizo fritters with a smoked paprika cream (gf)
- Cheese bun with aged cheddar, smoked pancetta and pickled baby onion (gf)
- Fried chicken karaage sliders with a gochujang slaw (df)
- Chicken tikka skewers with hung coconut raita and crispy poppadom (gf, df)
- Nosh Fish and Chips; panko and sesame crumbed fish on a wafer potato with a house made nori tartare
- Curried prawn with lime pickle mayo - 2 per serve (gf, df)
- Pork and prawn okonomiyaki with traditional Japanese toppings (df)
- Baby smoked fish and leek pies with a kumara and potato top
- Mushroom, lemon and thyme arancini with havarti cheese and truffle aioli (v, gf)
- Fried cauliflower karaage sliders with a gochujang slaw (vg)
- Sesame crusted black pepper tofu with cashew dressing (vg, gf, n)
- Baby baked potato filled with caponata (gf, vg, n)

## Canapes - Desserts

- "The end of a trumpet" - Dark chocolate ganache filled waffle cone with hazelnut praline (n)
- Little lemon meringue pies - sweet pastry filled with a homemade lemon curd and a lemon flavoured Italian meringue

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- Baby chocolate taco with fruit salsa, passionfruit and cream (gf, vg)
- Caramelised white chocolate and raspberry cheesecake (gf, n)
- Banoffee cups - chocolate cup filled with dulce de leche, banana and cream (gf, v)
- Nosh's 'Macaron of the moment' - our pastry chef's daily creation (gf, v, n)
- Choux bun - filled with our pastry chefs flavour of the day
- A selection of petit fours (two per person)
- Chocolate dipped strawberries (seasonal) (gf, v)
- Individual vanilla pannacotta with strawberry jelly (gf)