

Canapes

As at 21 May 2026. Menus subject to change.



Please email us for a bespoke quote via quotes@pawacatering.com.au

Canape Packages do not include staff hire for your event.

PRICES EXCLUDE GST

(gf) Gluten Free / Low Gluten | (v) Vegetarian | (df) Dairy Free | (vg) Vegan | (n) Contains nuts | (vgo) Vegan Optional | (gfo) Gluten Free Optional

Canape packages

- 3 Hour Package - 8 Canapes - \$55.30
- 3 Hour Package - 6 Canapes / 2 Substantial - \$62.20
- 2 Hour Package - 4 Canapes / 2 Substantial - \$48.35
- 1 Hour Package - 4 Canapes - \$28.20
- 2 Hour Package - 6 Canapes - \$41.45
- 1 Hour Package - 2 Canapes / 2 Substantial - \$34.55
- 3 Hour Package - 6 Canapes / 2 Substantial / 2 Desserts - \$76.00

Sweet Canapes

- Lemon Myrtle Tea Cakes
- Lemon Wattle Seed Tartlets with Meringue (gf)
- Mini Meringue with Native Berry Mix & Wattle Seed Cream (gf | v)
- Mini Pavlova with Fresh Berries (gf | v)
- Mini Sweet Tarts - Vegan & Gluten Free (gf | df | vg)
- Rhubarb & Cream Tart with Lemon Myrtle Syrup (gf)
- Mini Sweet Cakes (v)
- Mini Strawberry Tart
- Wattle Seed Brownie with Lilli Pilli Gel (gf)
- White Chocolate & Raspberry Tart (gf)
- Mini Berry Cheesecakes
- Mini Saltbush Brownie (gf | n)

Hot Canapes

- Patatas Bravas Croquette (v)
- Lamb Fataya
- Lamb Mini Skewer with Native Mint Spiced Yoghurt (gf)
- Pork Meatball with Chimichurri (gf)
- Mini Baked Potato with Garlic Chive & Cream (v | gf)
- Mini Lamb Koftas with Greek Yoghurt
- Mini Veg Pithivier (v)
- Minted Pea & Parmesan Rosti with Native Rivermint (v)
- Moroccan Wellington with Quandong (v | gf)
- Onion Soup Croutons with Parmesan (vgo | v)

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- Pea & Mint Parcel (gf | vg)
- Polenta Cake with Beef Ragout (gf)
- Pumpkin, Basil & Myrtle Pie (gf | vg)
- Rabbit Spring Rolls
- Scallop with Onion Purée & Pancetta (gf)
- Vegetable Fried Spring Rolls (v)
- Wild Rabbit & Pepperberry Spring Roll
- Rosti with Kangaroo & Tomato Chutney (vgo)
- Arancini - Bush Tomato & Parmesan (v)
- Apple & Soy Pork Belly Bites
- Arancini - Mushroom, Garlic & Parmesan (v)
- Arancini - Thyme & Pumpkin GF - VEGAN (vg | gf)
- Argentinian Beef Empanada
- Balsamic Chorizo, Basil & Bocconcini

Cold Canapes

- Mini Bagel - Cream Cheese, Cucumber & Native Lemon Myrtle, Mountain Pepper, Sesame (v)
- Grilled Peach & Creamy Buffalo Mozzarella on Sourdough (v)
- Duck Pancakes - Hoisin dressing
- Mini Macadamia Pesto Tart (n)
- Mozzarella, Tomato, Basil & Prosciutto Sourdough Crostini
- Native Spiced Antipasto Skewer - Olive, Bocconcini & Tomato (v | vgo)
- Native Spiced BBQ Beer Nuts (v | gf | n)
- Native Spiced Roast Beef & Horseradish Crostini (gf)
- Pear & Blue Cheese Tart (v)
- Pepperberry & Wild Basil Bruschetta (vg | gfo)
- Roast Beef & Horseradish En Croûte (vgo)
- Roasted Beetroot & Native Thyme Crepe with Lemon Mascarpone (v)
- Roasted Vegetable Savoury Tart (v)
- Rosti with Cured Kangaroo & Mandarin Oil (gf)
- Savoury Parsley Crepe with Wattle Seed Cream & Lemon (vgo)
- Seared Kangaroo & Bush Tomato Relish on Sweet Potato Rosti
- Shredded Chicken & Coconut Blini (gf)
- Smoked Salmon with Parsley Blini & Wattle Seed Cream
- Sweet Potato & Avocado Bites with Davidson's Plum (gf | vg)

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- Vegan Blini - Cream Cheese & Cucumber (vg)
- Watermelon & Feta Skewers with Native Riberry Dust (gf)
- Watermelon, Prosciutto & Feta Skewer (gf)
- Watermelon, Whipped Goat's Cheese & Fried Basil (gf)
- Antipasto Skewer - Honeydew Melon, Prosciutto & Bocconcini
- Antipasto Skewer - Native Salami, Melon & Bocconcini with Native Balsamic Glaze

Substantial Canapes

- Hot Chip Bucket with Native Salt Seasoning (gf)
- Macadamia Pesto Gnocchi Bowl (v | n)
- Chicken Papaya Salad Boats (gf)
- Pork & Water Chestnut Dumplings with Native Chilli Sauce (gf)
- Pepperberry Squid with Lemon Myrtle Aioli (gf)
- Pork Belly Bites with Quandong Reduction (gf)
- Slow Cooked Beef, Cheese & Rocket Slider
- Sweet Potato Coconut Curry Bowl with Native Lemongrass & Rice (gf | vg)
- Vegan Falafel Slider (vg)
- Vegetarian Thai Green Curry, & Native River Mint Rice Bowl (v | gf)