Canape Menu

CANAPES

Whipped cream cheese, capers & fresh herbs on a blini with cold smoked salmon

Wild field mushroom & parmesan arancini with green tomato & jalapeno salsa (GF on request)

Sticky pork belly bites with chilli jam (GF on request)

Whipped ricotta, toasted walnuts & local honey on butter crostini

Caramelised onion and goats cheese vol au vent

Pear & gorgonzola crostini

Sweet potato bites with chipotle mayo

Crispy parmesan boat with whipped avocado and goats cheese

Herbed potato, pear & fig chutney, baked camembert with balsamic glaze (GF on request)

Deep fried pork wontons with sweet chilli sauce

Jalapeno poppers with japanese mayo

Hot honey halloumi skewers (GF on request)

Creamy smoked chicken on toasted focaccia

DESSERT

Chocolate brownie with a raspberry mascarpone cream and freeze dried raspberries (gf)

Petite meringue with vanilla bean mascarpone and berry compote (gf)

Cheesecake bites - assorted flavours

Truffle slice with caramelized pecan crumble (gf)

Petite custard tartlets with spiced apple and custard filling and lemon curd custard and meringue crumb

Petite orange cakes with a citrus cream and candied orange (gf)(df on request)

Caramel filled chocolate petite cake (df & vg)

Seasonal Fruits

3 Options $16 or 6 Options $30 Plus GST

Platter Menu

garden grove

Platters

Deli Board Cheese selection
Mixture of soft and hard cheeses, 2 types of cured meat, chutney, olives, pickles and crackers and bread $105 (gf on request)

Mini croissant Platter
Mini croissant platter with chef selection of fillings $90 (vegetarian on request)

Kids Platter
Nuggets and chips w/ sauce, and fresh fruit $65

Chefs Selection
Dessert platter - A chef's selection of sweet treats $95 (gf on request)

Fruit Platter
Selection of fresh seasonal fruits $75

All platters are designed to cater for 5-7 people, prices are excluding gst