



Canapés \$4 per item

Prawns and chilli mojo

Turkish pizzetta

Zucchini and marjoram frittata

Chicken and veal polpettini

Mediterranean tartlets with tapenade, roast capsicums and fetta

Our famous mini sausage rolls with nana bev's kick arse chutney

Cambodian amok chicken skewers

Wasabi crusted calamari with lime mayonnaise

Mini spring rolls with ketjap manis

Vietnamese rice paper rolls "vegetarian"

Vietnamese rice paper rolls of chicken

Vietnamese rice paper rolls of prawn

Vietnamese rice paper rolls of lobster

Vietnamese rice paper rolls of moreton bay bug

Salmon steakettes with korma mayonnaise

Thai fish cakes with sweet chilli



Spinach pakorahs with mint and yoghurt dipping sauce

Mini prawn cocktails with wasabi mayonnaise

Turkish pizzetta of roasted tomato and fontina cheese

Wontons of prawns with a sweet chilli dipping sauce

Selection of nori rolls with soy dipping sauce

Mini bagels of smoked salmon, herbed mascarpone & tiny capers

Tartlets of ham with brie and fresh herbs

Mini baguettes filled with cheddar and quince paste

Petit bread cups filled with caesar salad

Puff pastry squares topped with caramelised onion and blue cheese

Small puff pastry tomato tart tartin with parmesan cheese

Oyster shooters: - oysters served in a bloody mary

Spoonfuls of thai crab salad

Smoked salmon with pea and mint soup

Quail eggs with japanese dipping spice

Chargrilled haloumi lightly brushed with mustard oil

Tiny bruschetta

parma ham

Caperberries

Oven roasted cherry tomatoes

Caramelised onion

Salted anchovies

Parmesan

Tiny danish open sandwiches

Shrimp and mayo

Pâté and beetroot

Smoked salmon and crème fraîche

Smoked ham and blue cheese



Mini bagels

Ham and brie

Smoked salmon and capers

Cocktail blini topped with crème fraîche and salmon

Warm tiny tarts

Asparagus and prosciutto

Leek, fetta and kalamata olives

Smoked salmon and dill

Prawn and spring onion

Peas ham and mint

Mushroom and thyme

Roast chicken and sweetcorn

Middle eastern lamb and pinenuts

Oven baked tomato and basil

Chèvre and oregano

Cheddar and smoked bacon

And bacon tartlet

Fetta and olive tartlet

Artichoke, leek and cheese tartlet

Leek, bacon and salsa verde tartlet

Lamb and sweet onion marmalade tartlet

Beetroot arrancini (sensational beetroot risotto rolled into rice balls)

Mini chicken souvlaki

Chicken and semi dried tomato sausage rolls

Pasties of tuna, tomato and capsicum

Parcels of sweetpotato, seed mustard and cheddar

Our famous sausage rolls with home made chutney

Vegetarian samosas with mint and yogurt dipping sauce



Mini pizza

Red pesto with yellow capsicum and semi dried tomato
Babaganoush toasted pine nuts and cracked pepper
Fontina cheese with strips of pancetta
Oven dried tomato with cheddar and tarragon
Chargrilled red peppers with fried sage leaves
Onion marmalade, roasted tomato, sea salt
Sautéed leek with gorgonzola
Flaked tuna with spring onions, capers and tomatoes
Roast tomatoes and onion marmalade

Nori & sushi

Nori maki
Prawn sushi
Salmon sushi

Meat balls

chicken and veal polpettini
Vietnamese pork balls with chili dipping sauce
Beef and plum sauce
Meat balls with salsa verde

Mini mignons with nana bev's chutney

Sweet potato and crab cakes with red capsicum mayonnaise

Prawn wontons with lime and chilli dipping sauce

Mini chicken saltimbocca presented on bruschetta with salsa

Prawn spring roll with sweet and sour dipping sauce

Goujons of atlantic salmon with a chermoula dipping sauce

Whiting fingers in beer batter with home made tartare dipping sauce

Duck wontons with bigarade dipping sauce

Prawns in a coconut crust with mango dipping sauce

Eye fillet skewers with thai dipping sauce



Tiny white baguette filled with char grilled baby leeks and melted gruyere cheese

Tiny rye baguette with currants and walnuts filled with cheddar and quince paste

Baby multigrain hightin filled with shaved honey ham rocket and seed mustard

Mini roll of capers and dill seed filled with proscuitto, bocconcini
and roasted red capsicums

Mini poppy seed bagel with smoked salmon crème fraîche and tiny capers

Baby white hightin filled with thinly sliced rare beef, julienne of snow peas
and red pepper chutney

Baby focaccia filled with grilled eggplant, zucchini and roasted red pepper

Baby brioche with brie and chutney

Baby ciabatta filled with turkey breast, shredded lettuce and cranberry

Prawn salad served on porcelain spoons



More substantial items \$8.50 per item

To extend your cocktail party into a roving dinner. Presented in noodle boxes

Chilli fried calamari salad with asian greens, peanuts and nam jim dressing

Thai beef salad with glass noodles and julienne vegetables

Pumpkin toasted pine nut and fried sage risotto

Fish and chips with lemon and tartare

Thai green chicken curry with jasmine rice

Seafood paella with saffron, prawns, mussels and fish

Pad thai (vegetarian)

Teriyaki chicken and hokkien noodles

On little plates with forks

Petit salmon steaks with mash potato and a red pepper glaze

Lasagne squares

Pomegranate marinated chicken breast, sweet potato mash, corn,
red capsicum salsa



Selection petit desserts \$4.00 per item

Tartlets: lemon meringue, berry, pecan

White and dark chocolate ice cream sticks

Individual bowls of fresh fruit salad with passionfruit

Baked berry cheesecake topped with raspberries

Crème brulee in chinese spoons

Lamingtonettes

White and dark chocolate mousse topped with shards

Profiteroles with butterscotch schnapps & bailey's crème patisserie individual orange
and poppy seed cake

Chocolate and orange spring rolls

Tiny apple and rhubarb pies topped with crumble

Mini golden syrup dumplings on an asian spoon

Brownie slice

Tiramisu cups