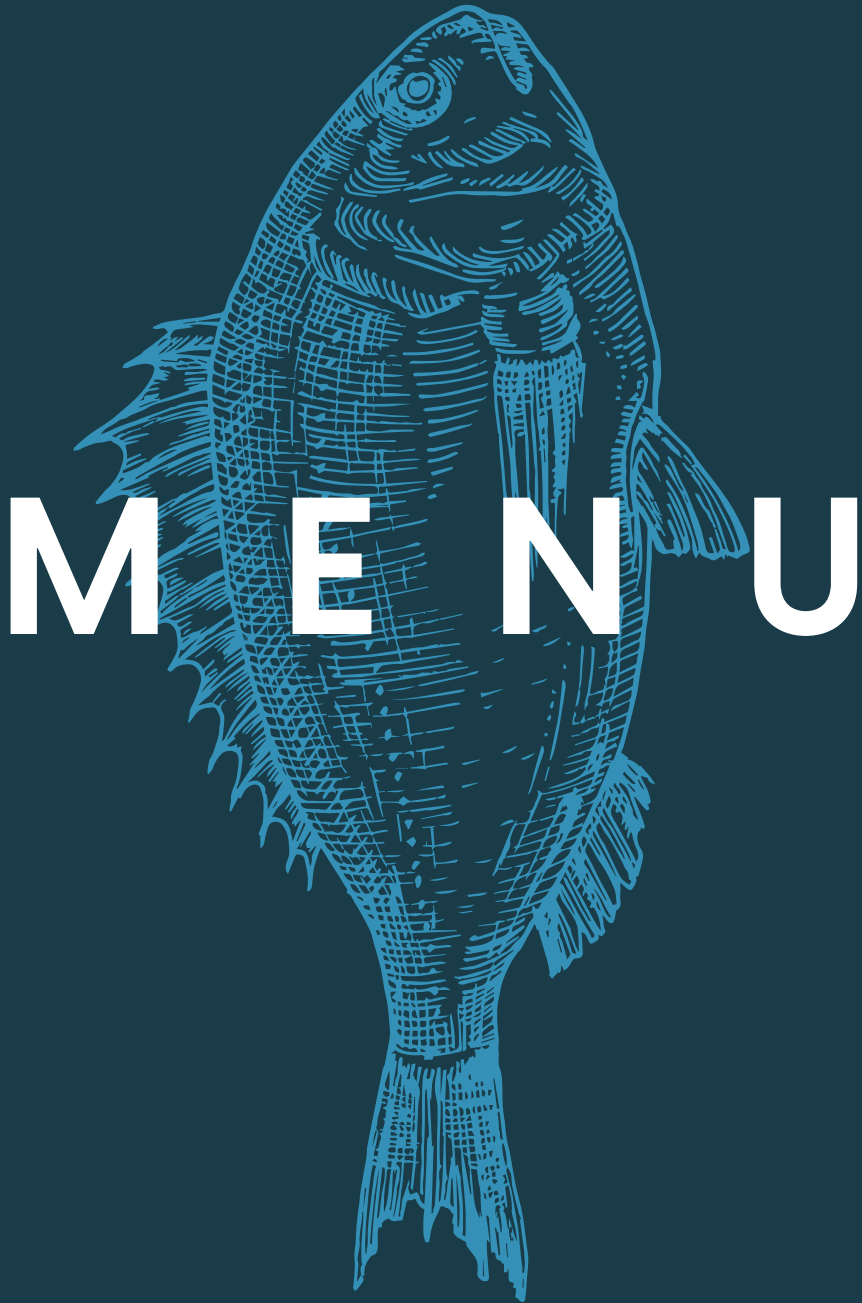


Mission Hills



Canapés & Petit Fours

SHARING BOARDS

Prosciutto

\$48

Bresaola, roasted peppers, Sicilian olives, artichoke pesto, arancini, focaccia – serves up to 4

Ploughman

\$44

Chicken liver parfait, cornichons, beetroot relish, aged cheddar, baguette – serves up to 4

Cheeseboard

\$125

Three local cheeses with walnut bread, sesame lavosh, grapes & quince paste – serves up to 8

Balaboosta

\$42

Loaded hummus, Turkish bread, quinoa & feta falafels, spicy yoghurt sauce – serves up to 4

Grazing platter

\$85

A selection of hot finger foods with dipping sauces – serves up to 8

CANAPÉS

Hot Canapés

Chilled tiger prawns, marie rose sauce (GF/DFp/NF)

Market fish ceviche spoons with coconut cream, lime & chilli (GF/DF/EF/NF)

Smoked salmon bruschetta, taramasalata, radish & cucumber dip (DFp/NF)

Smoked salmon blini, creme fraiche, popcorn capers & chives (NF)

Cheese puffs with blue cheese crème & quince paste (EF/NF/Vegetarian)

Cherry tomato & basil pesto crostini, balsamic glaze (DFp/EF/Vegan possible)

Thai vegetable rice rolls, sesame & soy sauce, chilli jam (GF/DF/EF/NF/Vegan)

Seasonal crudités, hummus with dukkah & olive oil (GF/DF/EF/NF/Vegan)

CANAPÉS

Cold Canapés

Fried salt & pepper calamari, aioli (DF/NF)

Tempura market fish goujons, tarragon tartare (NF)

Steamed pork & chive dumplings, sesame, soy vinegar (DF/NF)

Kransky & potato rolls with crème fraiche & chives dip (GF/EF/NF)

Kransky sausage rolls with Dijon & puff pasty, tomato sauce (NF)

Pork belly bites, apple caramel & pickled ginger mayo (GF/DF/NF)

Crumbed free range chicken bites with bang bang sauce (NF)

Handmade arancini, served with aioli (GF/DFp/EFp/NF Vegan possible)

Falafels, balaboosta sauce & coriander (GF/NF/Vegan possible)

Beetroot & plum bites, hoisin sauce & vegan aioli (DF/EF/Vegan)

\$6 per piece

4 choices: \$24 pp

5 choices: \$30 pp

6 choices: \$36 pp

7 choices: \$42 pp

PETIT FOURS

Raspberry lamingtons with whipped cream (NF)

Mini pavlovas with whipped cream & kiwifruit (NF)

Mini lemon meringue pies (NF)

Mini banoffee pies (NF)

Strawberries dipped in chocolate (GF/DF/NF/EF)

Chocolate, orange & coconut truffles (GF/NF/EF)

Brownie boysenberry vegan mousse cake (DF/EF)

1 choice: \$6 pp

2 choices: \$12 pp

3 choices: \$18 pp

4 choices: \$24 pp

MINIMUM ORDER FOR CANAPES & PETIT FOURS IS 20 PERSONS. MENU SELECTIONS SUBJECT TO CHANGE.
DIETARY REQUIREMENTS CATERED FOR, BUT WILL HAVE TO BE ADVISED IN ADVANCE AS WELL AS ON THE DAY.
GF - GLUTEN FREE DF - DAIRY FREE NF - NUT FREE EF - EGG FREE