



SUNDAY CANTINA CANAPES

\$5 each

\$13 for 3 or \$18 for 5

Vegetarian

- Fried polenta with tomato, basil and broccolini. gf
- Balsamic caramelized onion, spinach and goats cheese pastry.
- Blue cheese, pear and rocket bruschetta
- Creamy mushroom and thyme crostini
- Roasted beetroot, feta and mint salad served in Chinese spoons. gf
- Pickled watermelon and goats curd on cous.gf
- Smoked cheese croquettes with spicy mayo.gf
- Spinach and lentil dhal on flatbreads
- Brioche, preserved lemon and thyme stuffed mushroom
- Flatbread with aubergine puree, pomegranate and mint

Seafood

- Caper roasted salmon on citrus polenta and dill.gf
- Cured rolled salmon with caper cream cheese.gf
- Panko and parmesan crusted fresh fish bites with homemade tartare.gf
- Chilli salt prawn skewers.gf
- Thai styles steamed mussels.gf
- Scallops served on Chinese spoons with aubergine puree.gf
- Whitebait fritters with salsa Verde.gf
- Mexican fish cakes with fresh salsa and avocado whip

- Ika Mata (raw fish).gf
- Smoked Tuna croquettes with salsa verde mayo
- Eatery pita breads with tapenade and white anchovies

Meat

- Potato chip with seared beef and porcini and sage butter.gf
- Beef capriccio with marinated fennel and orange.gf
- Spicy lamb filo bites with cucumber and mint yoghurt
- Curried coconut lamb kebabs.gf
- Potato cake with confit duck and horseradish crème.gf
- Duck liver parfait on brioche with fresh thyme
- Seared duck with mango chutney on bruschetta
- Welsh rarebit on sourdough with parma ham
- Pork terrine on crostini with onion chutney
- Chinese pork belly with pickled plum served on Chinese spoons.gf
- Pork and fennel meatballs with tomato concasse.gf
- Crumbed chicken tacos with Thai slaw and fried shallots
- Chicken pate on toasted bread with deep fried sage
- BBQ pork skewers.gf
- Blackened Chicken skewers.gf
- Parma wrapped chicken stuffed with chorizo with basil pesto.gf
- Pancetta mince balls with spicy mayo.gf