

woolshed canapés.

Canapés & chunky bowls are priced individually so that they can be ordered individually or if you prefer as a value package from below, please note that a minimum order of 20 pieces/bowls in any variety/flavour. Apply when ordering individually.

cold canapés

Smoked salmon blini, crème fraiche, dill & salmon roe \$4.00
Assorted sushi, ginger & soy (GFO, V) \$4.00 each
Polenta corn cakes, confit tomato, goats curd & black olives (GF, V) \$3.75
Freshly shucked Pacific oyster, nahm jim, coriander, shallot (GF) \$4.00
Wagyu beef tatiki, nori flakes, pickled daikon, wasabi cream (GF) \$4.50
Meredith dairy goats cheese tartlet, asparagus, lemon, basil pesto (V) \$4.00
Prosciutto wrapped bocconcini, black olive, basil pesto (GF) \$4.50

Sichuan spiced ocean trout, mandarine salt, cucumber, wonton crisp \$4.50
Pepperberry cured kangaroo, sourdough crouton, confit tomato, black garlic aioli \$4.50
Pickled carrot roll, saffron labne, dukkah, red onion jam (GF, V) \$4.00
Assorted Vietnamese rice paper rolls with red chilli dipping sauce (GF, V) \$5.50each
Peking duck pancake, spring onion with hoi sin sauce \$5.50 each

value packages

6 piece canapé selection per person & one chunky bowl and one dessert
\$42.00 per person

8 piece canapé selection per person & two chunky bowls plus one dessert
\$52.00 per person

10 piece canapé selection per person & three chunky bowls plus two desserts
\$62.00 per person

12 piece canapé selections per person & four chunky bowls plus three desserts
\$72.00 per person

hot canapés

2 bite tarts \$4.00 each
-Mushroom, truffled goats cheese (V)
-Smoked bacon, egg & leek

Mini Pizzettes \$3.50 / GF \$4.00 each
-Mozzarella, tomato & basil (V)
-Caramelised onion, red peppers and Calabrese salami

Arancini Balls \$3.50 each
-Pumpkin, taleggio and parmesan (V)
-Salted ricotta, spinach, lemon and mushrooms (V)

Mini Croquettes \$3.50 each
-Mushroom, garlic, parmesan and leeks (V)
-Mac 'n' cheese (V)

Cocktail Pies \$4.50 / (GF)\$5.00
- Beef, burgundy & mushroom (GFO)
- Sticky braised lamb shank & rosemary pie (GFO)
- Chicken, leek & white wine (GFO)

-Roasted pumpkin, parmesan & shredded basil with garlic scented cream (V, GFO)
-Moroccan sweet potato pastie (V, GFO)
Traditional sausage rolls with fresh cut herbs \$4.00 each
- Choice of:
Lamb & pork (GFO) OR Beef (GFO)

Asian Buns & dumplings
Holy Rollie spring rolls \$4.00 each - Choice of:
-Chinese BBQ pulled pork served with kewpie mayo & pork floss
-Beef brisket rending curry with coconut yoghurt, shredded cucumber
-Mac n cheese with crispy bacon and cheese sauce
Assorted steamed Shanghai dumplings, spring onion soy dressing (vegetarian, chicken, prawn & bamboo) \$3.50
Soy lacquered duck parcels, spring onion & soy dipping sauce \$4.50

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Hot canapés continued

Assorted steamed buns \$4.00 Choice of:

- Ginger pork
- Chicken, lemongrass & lime
- Mushroom, ginger & chives (V)

Sweet chilli & pork belly bao, pickled carrot slaw, coriander, sesame \$5.50

Mini Burgers \$5.50 each

- Beef cheese burger, caramelised onions, tomato, lettuce and chutney
- Lamb burger with minted coleslaw & tzatziki

Sea scallop, avocado puree, chorizo & pork crumble (GF) \$4.50

Cauliflower fatayer, pomegranate, mint, tomato kasaundi (V) \$4.50

chunky bowls

Chunky bowls are substantial, filling little bowls which you can eat standing, a great accompaniment to canapés and platters, please note that a minimum order of 20 bowls in each variety. Apply when ordering individually.

BBQ peri peri chicken & quinoa, cos lettuce, salsa romesco, parsley and almond salad \$7.00

Semolina crumbed chilli squid served with Asian salad (GFO) \$7.00

Fried gnocchi with chorizo, feta, rocket & olive oil \$7.00

Vegetarian \$6.50

Mediterranean roasted vegetables with freekah, feta & minted yoghurt dressing (GFO, V) \$6.50

Thai red chicken, potato & basil curry with jasmine rice & pickled cucumber (GF) \$7.00

Berkshire pork belly, pineapple chilli salsa, coriander (GF) \$7.00

dessert canapés

Chocolate mousse, honeycomb, salted macadamia praline (GF) \$4.00

Honey panna cotta, oat crumble, fresh apple & apple granita (GFO) \$4.00

Eton mess, strawberries, crumbled meringue, double cream, raspberry sauce (GF) \$4.00

Buttermilk fried chicken, coriander, chilli salt, smoky chipotle aioli \$4.50

Parmesan crumbed chicken goujons with lemon, parsley & roasted garlic aioli \$4.50

Vol au vents with camembert, leek & mushrooms (V) \$4.50

Lamb brik cigar, smoked eggplant yoghurt, sumac \$4.00

Chickpea falafel, tahini, dukkah, pomegranate (GF, V) \$4.00

Lemongrass chicken meatball, chilli caramel, coriander, spring onion (GF) \$4.50

Spicy pork dog, cheddar, tomato relish, mustard mayo \$4.50

Beetroot tartlet with roasted vegetables & tomato (VG) \$4.00

Sautéed mushrooms with spinach & almonds (VG) \$4.00

Moroccan lamb and date tagine, pistachio couscous, pomegranate and lemon (GFO) \$7.00

Red chilli beans, white corn tortilla, guacamole and sour cream (GF, V) \$6.50

Meatballs braised in tomato ragu with buffalo milk feta, parsley & parmesan salad (GF) \$7.00

Braised Wagyu ox cheek, sweet potato puree & rocket pesto (GF) \$7.50

Parsley & lemon crumbed fish & chips with house made tartare & fresh lemon (GFO) \$7.00

Vegetable Tagine (VG, GF) \$6.50

Quinoa Salad with Heirloom Vegetables (VG, GF) \$6.50

Chickpea Falafel with Tabbouleh (VG, GF) \$6.50

Orange & almond cake with whipped mascarpone, pistachio praline (GF, DFO) \$3.50

Mini magnum ice creams (GF) \$4.00

Salted caramel & chocolate tart \$4.50

Dark chocolate & cream cheese brownies (GF) \$3.50

Holy rollie dessert spring roll with Nutella, marshmallow & peanut butter \$4.00