

woolshed canapes.

Canapes & 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 canapes

Assorted sushi rolls with ginger, wasabi & dipping soy (gf,v,df) \$4.00

Assorted rice paper rolls with vinegar soy & chilli dipping sauce (gf,df) \$5.50

Peppered beef on brioche toast with horseradish cream \$4.50

Freshly shucked oyster with shallot Champagne vinaigrette (gf,df) \$4.00

Goats cheese tart with slow roasted red onions & basil (v) \$4.50

Peking duck pancake with spring onions, cucumber & hoisin sauce (df) \$5.50

Vodka cured salmon with creme fraiche & dill served on an Asian spoon (gf) \$5.00

Spanner crab remoulade on pumpernickel (gf,df) \$5.50

Heirloom tomato & basil bruschetta in mini pastry cups (vg) \$4.50

Chicken & bacon mousse on crispy won ton \$4.50

value packages

Package 1 - \$42 per person
6 piece canape selection of your choice per person,
plus one chunky bowl and one dessert canapé

Package 2 - \$48 per person
6 piece canape selection of your choice per person,
plus two chunky bowls

Package 3 - \$54 per person
8 piece canape selection of your choice per person,
plus two chunky bowls and one dessert canapé

Package 4 - \$64 per person
10 piece canape selection of your choice per
person, plus three chunky bowls and two dessert
canapes

hot canapes

Cocktail pies /pasties \$4.50:

Beef, burgundy & mushroom (gfo)

Sticky braised lamb shank & rosemary (gfo)

Chicken, leek & white wine (gfo)

Roast pumpkin, parmesan & shredded basil (v,gfo)

Moroccan sweet potato pasties (v,gfo)

Vegetarian Cornish pasties with kale & cashew pesto (v)
(Gluten free pies/pasties \$5.50)

Sausage rolls served with tomato ketchup \$4.00:

Lamb, pork & beef sausage rolls with fresh cut herbs

Mushroom duxelle (vg) \$5.00

(Gluten free sausage rolls \$5.00)

Smashed pea & mint parcel (vg) \$5.00

Holy Rollie spring rolls \$4.50:

Beef brisket redang curry with yoghurt & cucumber

Mac & cheese with cheese & bacon sauce

Chinese BBQ pulled pork with kewpie mayo (df)

Mini pizzettes \$3.50 each:

Mozzarella, heirloom tomato & basil (v) or

Calabrese salami, parmesan & feta

(Gluten free base \$4.00)

Buttermilk fried chicken skewer with chipotle mayo \$4.00

Fish goujon with panko citrus crumb & tartare sauce \$4.00

Lamb cutlet with garlic & demi glaze (gf,df) \$6.50

Beetroot tartlet with roasted vegetables & tomato (gf,vg) \$4.00

**Please note that for cocktail events dietary requirements must be catered for in the menu choices chosen. **

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Prawn with lemon aioli & micro rocket (gf,df) \$4.00

Beef eye fillet skewer with wattleseed mayonnaise (gf,df) \$6.00

Vol au vent with pumpkin, pine nut, feta & sage (v) \$5.00

Duck, star anise & quince pithivier \$4.50

Pumpkin, feta & sage arancini with aioli (v) \$3.50

Mac & cheese ball with bacon & chives \$4.00

Wagyu beef slider with cheese, Woodford smoky BBQ sauce, aioli & pickles \$5.50

Assorted steamed Shanghai dumplings (chicken, vegetarian, pork, prawn & bamboo) (v,df) \$4.00

Asian steamed buns \$4.00:

Chicken & lemongrass (df)

Pork, chilli & ginger (df)

Mushroom teriyaki, ginger & chilli (v,df)

chunky bowls

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

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Braised beef cheek with sweet potato puree & jus (gf) \$7.50

Fish & chips in panko lemon zest crumb with tartare & lemon (gfo) \$7.00

Risotto with chicken, asparagus, thyme, rocket & grana pandano (gf,vo) \$6.50

Pumpkin, feta & pine nut cannelloni with Napoli & parmesan (v) \$6.50

Crispy fried duck with choy sum, ginger & sweet soy (gf,df) \$7.00

Roast vegetables with heirloom carrot, sweet potato, broccolini, beets, feta & dukkah (vg,gf) \$7.00

Shredded BBQ pork with wombok & nam jim dressing (gf,df) \$7.00

Crispy salt & pepper squid with kimchi, spring onion & kewpie mayo (gf,df) \$6.50

Quinoa salad with LSA, beets, zucchini, cherry tomato & kale pesto (vg,gf,df) \$7.00

Chicken coconut & cashew curry with scented rice (gf,df) \$6.50

Chickpea falafel bowl with hummus, tomato & coriander salsa (gf,vg) \$6.50

dessert canapes

Flourless chocolate brownie (gf) \$3.50

Lime & coconut mini cheesecake (gf) \$4.00

Lemon curd two bite tartlet (gf) \$4.00

Vegan fudge brownie bite (vg,df) \$4.00

Eton mess, raspberry puree fresh cream & crushed meringue (gf) \$4.00

Red velvet lamington \$4.00

Mini vanilla buttermilk panna cotta with hazelnut praline (gf) \$4.00

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