

# Canape

## MENU

### **ROOM TEMPERATURE**

CHICKEN & PAWPAW, COCKTAIL SANDWICH

CHARRED LAMB FILLET, TAMARIND CHUTNEY,  
GARLIC YOGURT, CROSTINI

BLACK TEA SMOKED FISH, CRÈME FRAICHE, GRAIN TOAST

PAWPAW, PROSCIUTTO, LABNEH

RARE-SEARED TUNA, SOY, MIRIN GLAZE, YUZU, NORI DUST

CHICKEN ROULADE, PISTACHIO CRUST, MANGO SALSA

SMOKED BEEF TENDERLOIN, MINI ONION JAM CROSTINI

RICE PAPER ROLL, LOCAL VEGETABLES, CHILLI Caramel SAUCE

PACIFIC ROCK OYSTERS, LEMON, MIGNONETTE

CRISPY PRAWN TOSTADA W/ SALSA VERDE



SEPTEMBER 2025

# Canape

## M E N U

### *Hot*

SMOKED MARLIN CROQUETTE, GRILLED LEMON AIOLI

COCONUT MARINATED PRAWN SKEWER, LIME CHILLI GLAZE

BEEF FILLET MIGNON, MISO HOLLANDAISE

RUKAU ARANCINI, TAMARIND CHUTNEY, PARMESAN

KOREAN FRIED CHICKEN, SRIRACHA MAYO, PEANUTS

SPRING ROLLS, CORNED BEEF, RUKAU

CRISPY MISO EGGPLANT, SWEET AND SOUR SAUCE

SWEET AND SOUR PORK, PINEAPPLE, SPRING ONION

TANDOORI CHICKEN, SATAY SAUCE

MINI FISH CAKE, SWEET CHILLI DIP

TOMATO, RICOTTA, BASIL TARTLET



# Canape

## M E N U

### **SWEET**

SWEET ARANCINI, CARROT AND ORANGE, MASCARPONE

BABY RICOTTA AND PASSIONFRUIT CHEESECAKE

SUGARCANE DONUT, LOCAL CHOCOLATE GANACHE

PETITE LEMON MERINGUE PIE

PETITE PASSIONFRUIT CHEESECAKE

BANANA TERRINE, PEANUT CARAMEL

### **CHEESE**

BLUE CHEESE, CARAMELIZED PEAR, HARD BREAD

AGED CHEDDAR WITH QUINCE PASTES & CARAMELIZED WALNUT

BRIE, WALNUT, HONEY, CROSTINI

### **COST**

CANAPES	\$4.90 ~ EACH
CANAPES X5	\$24.00 ~ GUEST
CANAPES X7	\$34.00 ~ GUEST
CANAPES X9	\$44.00 ~ GUEST



SEPTEMBER 2025