



Menu

Canapes & Charcuterie 2021

We can customize any menu to cater to your preferences

Canapes

\$36 per dozen | 2 dozen minimum

Alder smoked salmon, okonomiaki glaze, sesame cracker

Balsamic marinated mushroom | potato rosti | salt spring chevre, pickled shallot | thyme

Bahn-mi bao bun | pork belly | pickled asian veg | sambal mayo

tostada | avocado | crema | carnita

Sweet and spicy chicken wings | buttermilk and blue cheese dressing

Chicken karaage | hoisin | lemon kewpie

Southern fried cauliflower | Sweet and spicy sauce

Crispy sushi roll | avocado | wild salmon | kewpie | pickled vegetable, sweet ginger and tamari

Dungeness crab cakes | lemon | herb aioli

Cured Ahi tuna poke, toasted sesame, crispy, chilli oil, spring onion, radish seedlings

Butter roasted chilli prawn, thai basil, peanut

potato and onion pakora | chive | Coriander chutney (V)

Falafel | Coconut tzatziki | tahini (V)

Charcuterie

Grazing Board / Table – Prices Vary

Charcuterie - assorted local meats and cheeses, chef crafted chutney, artisan breads, crackers, pickled veg

Crudit  - Locally farmed seasonal vegetables, various dips, artisan breads and crackers

(Note: Vegan options are available)

