



CANAPES

Cold Things

Carrot & Beetroot Latke

w Goats curd, soybeans & pickled radish (GF) (V)

12 Hour Moroccan Lamb Capeseed Bun**

w Muhammara, labne & watercress

Confit Heirloom Tomato Tartlet

w Creamed ricotta & basil chimichurri (V)

Tiny Crumbed Pork Katsu Sando**

w White cabbage, kewpie & tonkatsu

Piccalilli & Roquefort Crostini

w Caramelised shallot jam (V)

Pan Fried Tasmanian Scallop

w Wasabi avocado & crispy enoki

Tiny Fried Tofu Banh Mi **

w Pickled daikon, vietnamese mint & sriracha mayonnaise (VG)

Steak & Frites Buttermilk High Tin**

w Manchego & horseradish kewpie

Hot Things

Goan Prawn & Coconut Cake

w Pistachio, mint & lime chutney

Chicken Karaage Steamed Bao

w Kimchi & yuzu kewpie

Baby Filled Vol-Au-Vent *

w Silverbeet & manchego mornay (V)

Miso Barramundi Betel Leaf*

w Fried vermicelli & wasabi mayonnaise

Filled Steamed Buns w Black Vinegar Sauce*

- Pork, chilli, ginger
- Duck, lemongrass, lime
- Teriyake mushroom, ginger (V)

Korean Pork Belly Skewer

w Ssamjang dipping sauce

Cavalo Nero, Potato & Provolone Croquette

w Tabasco aioli (V)

Tiny Pies

- Argentinian Beef & Chimichurri
- Quail, thyme, lemon & verjuice
- Pumpkin & Basil (V) (GF)

Bigger Things

Shichimi Togarashi Spiced Rockling*

w Miso ramen

Chermoula Lamb & Mejadra*

w Roasted carrot & tahini sauce (GF)

Sweetcorn & Coconut Broth*

w Cellophane noodles, tofu & curry leaves (VG) (GF)

Gochujang Fried Chicken*

w Korean hot sauce & hibachi slaw

Tiny Sweet Tarts

Chai Crème Brulee

Lime Curd & Caramelised Coconut

Yuzu White Chocolate & Raspberry

(5 ITEMS PER PERSON)
(7 ITEMS PER PERSON)
(9 ITEMS PER PERSON)

23.5 PER PERSON
30.8 PER PERSON
36.0 PER PERSON

ADDITIONAL ITEMS
BIGGER THINGS

4.4 EACH
9.9 EACH

MINIMUM 20 GUESTS

*CHEF REQUIRED

**MINIMUM ORDER 40 PIECES

48 HOURS NOTICE REQUIRED FOR CANAPE MENU