canape menu
5 items - $25.00pp / 7 items - $35.00pp / 10 items - $45.00pp

seafood
- tuna tartare, avocado, lime, crispy quinoa (spoons)
- freshly shucked oysters, mignonette
- salt and pepper squid, almond skordalia, chilli oil
- mini whitebait fritter, lemon chive butter sauce
- tempura prawns, soy and mirin dipping sauce
- beer battered seasonal oysters, sriracha aioli
- blackened hapuku sliders, rocket, aioli
- mini oyster burger, coleslaw, spicy mayonnaise
- hapuku skewer with korean chilli
- leche de tigre oyster shooter – with or without tequila

meat and poultry
- beef tartare crostini, black garlic
- smoked chicken liver pâté toasts, sweet & sour date syrup
- chicken caesar (spoons)
- chilli jam chicken skewer
- beef fillet, black garlic aioli skewer
- beef with peppered sauce (spoons)

vegetable
- little spinach and feta pies
- mozzarella toast, calabrian chilli & roasted garlic
- saffron arancini, mozzarella

bowl food
add 2 bowl dishes for $15pp
- braised lamb shoulder, salt baked potato, jus
- beer battered tarakihi, salt & vinegar red rascals, parsley, lemon
- prawn and saffron risotto
- chicken caesar, cos, crispy pancetta, soft boiled egg, parmesan
- green goddess, peas, edamame, broccolini, crispy quinoa furikake
- macaroni cheese, ham off the bone, parmesan crust