

Canape Menu

A Bit Fancier

Cold/Room Temperature \$4.50ea

Freshly shucked oysters with shallot and red wine vinaigrette (gf)

Roasted duck pancakes with hoisin and cucumber

Tartlet with crab salad and sweet corn

Smoked salmon potato latkes with creme fraiche and chives

Crostini with vitello tonnata

Fresh fig with prosciutto and gorgonzola (veg, gf)

Hot \$4.50ea

BBQ'd prawns and pernod and garlic butter (gf)

Moroccan lamb pie with minted raita

Beef and red wine hand pie with tangy tomato relish

Indian spiced vegetable samosa and mango chutney (veg)

Beef in ginger potsticker with a green onion sauce

Pork belly skewers with roasted pineapple

bern the chef