

## CANAPE MENU

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NZ whitebait fritters w fresh lime

Pulled pork Bahn Mi sliders w pickled vegetables

South Island salmon blinis w flying fish roe or aioli and dill

Crostini w goat's cheese and chargrilled veggies

Smoked Kahawai and horseradish, rocket sliders

Salmon skewers grilled w wasabi and lime mayo

Arancini balls w porcini mushroom, manchego and aioli

Ika Mata spoons (raw fish marinated in coconut cream with chilli)

Croppers cherry tomato, basil, mozzarella salad sticks

Thai fish cakes w chilli and lime or lemon and baba ganoush

Bruschetta w heirloom tomato salsa, pickled fennel and basil

Wagu meat balls in a tomato basil sauce w freshly shaved parmesan on skewers

Smoked braised beef w beetroot salsa, horseradish and rocket mini buns

Pork and lime leaf balls w house made sweet chilli

Wild caught King Prawns, chorizo w garlic paprika sauce served peeled on a skewer

Pork belly w hoisin and Vietnamese mint in mini Bao

Polenta coated Goats cheese w honeycomb

Polenta chips w rosemary and herby aioli

Salt and rosemary roasted new potatoes w sour cream and crispy prosciutto

Mac n cheese balls w chipotle aioli

Rosemary lamb skewers

Sesame chicken satay with a tamarind peanut sauce

Pork steamed dumplings w soy and sesame

Kumara Lime leaf balls w seaweed salad

Lamb Wellingtons w fresh mint sauce

Goujons of fish w tartare sauce (Fryer needed)

Ginger gems with Mahoe blue cheese and Matakana honey comb

All serving platters, utensils, cocktail napkins are included.

Wait Staff - \$30.50 Per hour

Bar Staff - \$35.00 Per hour

Chef - \$40.00 Per Hour

Dishwasher \$25.00 Per Hour

All costs are plus GST.