



Wedding Canapés & Beverage Package

Selection of 4 cold and 4 hot canapés

Cold

Smoked Trout pate on toast, micro green

Yellow fin tuna ceviche, puffed rice, yuzu mayonnaise (gf)

Bruschetta of roasted peppers, on crostini and white anchovy

Prawn cocktail in lettuce (gf)

Fried tortilla with bean salsa, crème fraiche and habanero spicy sauce (gf, v)

Fresh tofu and Szechuan sauce (gf, v)

Baby bocconcini & Hamon, vincotto (gf)

Hot

Macaroni and cheese croquette, smoked paprika aioli (v)

Cauliflower and chorizo arancini, harissa mayonnaise

Mini Pork skewer and spice tomato jam (gf)

Vegetable spring roll, palm sugar chilli jam (v)

Black Angus beef slider American style cheese, pickle mustard mayonnaise

Braised cheek, mash potato, gremolata (gf)

Louisiana style fried chicken jalapeno mayonnaise

Grazing table

Grazing board-Chef selection of cured sliced meats, house made dips, roasted and marinated Heide garden vegetables, olives, cheeses, bread and crackers

Let us know when ordering if you have any dietary requirements.

(gf) Gluten Free (V)Vegetarian

\$175pp