



# **Canapes**

**2018**

Our menus have be specifically designed to be balanced meals while giving you as much freedom of choice as possible.

We use fresh, local and seasonal produce where possible and most dishes are made in house by our team of dedicated chefs.

To try to cater for as many of our guest's requirements as possible we have included a large number of gluten free, dairy free, vegetarian and vegan dishes.

We aim to give you the ability to offer any delegates with dietary requirements as much selection as possible.

These options are indicated by the following icons next to the food items



Gluten free



Dairy free



Vegetarian



Vegan



Contains nuts

# Canapes

Served over up to 2 hours

Choice of 4 items / \$23

Choice of 5 items / \$27.50

Choice of 6 items / \$30

## COLD SELECTION


Pacific rock oysters, wakame, rice vinegar, lemon  

Smoked salmon dill rilette, citrus horseradish mayo, toasted brioche

Asian BBQ marinated prawn cutlet, rice noodle salad, lemon  

Californian maki rolls, shoyu, pickled ginger, wasabi mayo    

Manuka smoked chicken pate, cranberry relish, toasted foccacia

Maple roasted duck breast, minted mango chilli salsa 

Sumac scented lamb, babaganoush, pomegranate molasses 

Seared beef sirloin, yorkshire pudding, pea puree, horseradish

---

## HOT SELECTION

Potato and pea samosa, date tamarind dressing   

Confit pork belly, pineapple chilli mint relish  

Seared NZ scallops, parsnip cream, black pudding, lemon oil

Crispy fried katsu chicken, japanese bulldog sauce 

Shrimp prawn wontons, sriracha mayo 

Mini lamb shank tartlets, minted pea puree

Tikka spiced chicken wings, coriander and coconut chutney 

---