



Canapes

2019



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 2 hours

Choice of 4 items / \$25

Choice of 5 items / \$29.50

Choice of 6 items / \$34

COLD SELECTION

Californian sushi rolls, pickled ginger, wasabi mayo    

Devilled eggs, cayenne, mayo, chives   

Pacific rock oysters, cider vinegar dressing, lemon  

Smoked Marlborough salmon, sweet corn & chilli salsa, citrus crème fraiche

Mini shrimp & prawn cocktail sandwiches, bloody mary mayo

Maple glazed duck breast, carrot & ginger puree, poached cherries

Smoked ham rilette, peach & apricot relish, toasted ciabatta 

Moroccan spiced lamb loin, grilled pita, chickpea puree, harissa & yoghurt dressing

Seared venison, minted sweet potato, cranberry & cherry relish 

HOT SELECTION

Chickpea falafel, hummus, semi dried cherry tomato    

Seared NZ scallops, sauce verge, lemon 

Salt & pepper squid, lemon pepper mayo 

Confit pork belly, waldorf salad, quince mayo   

Lamb kofta, dukkah, chickpea & yoghurt dressing  

Smoked bacon wrapped prunes, sauce kilpatrick 

Steamed mini pork buns, hoisin dressing, spring onion

Tikka spiced chicken skewers, coriander & mint dressing 

Crispy fried katsu chicken, japanese bulldog sauce 

Teriyaki chicken skewers, toasted sesame kewpie mayo 