

## CANAPES

**Scallop ceviche with mango & papaya salsa**

**Buttermilk battered prawns with lime & chilli aioli**

**Arrabbiata & fior de latte arrancini balls with lemon and saffron aioli**

**Crème cheese stuffed jalapeno poppers with ranch dressing**

**Mac & cheese ball with Goodtime special sauce**

**Grilled halloumi with asparagus & tomato jam**

**Fried corn fritters with tzatziki dip**

**Corn & potato empanadas**

**Pea & ham croquette**

**Cuban Reuben fingers**

**Pork Belly with creamed watercress**

**Crispy Chicken with mustard mayonnaise**

**Rare roast beef with capsicum and horseradish mayonnaise**

## PACKAGES

**Peckish**

\$14 per head

Select any 3 canapes

**A Little Bit More**

\$22 per head

Select any 5 canapes

**Famished**

\$29 per head

Select any 7 canapes

# CANAPES

Substantial \$6 each

Pulled pork slider with apple & fennel slaw, smoky bbq sauce and ranch

Citrus cured salmon, goat curd, chives in toasted baguette

Ratatouille, goat curd, basil bruschetta with vincotto dressing

Duck, hoisin & carrot spring roll with sweet soy sauce

Spiced Moroccan lamb kofta with harrisa yoghurt

Fig jam, baby heirloom tomatoes and Persian feta on croutons

Cornet of beetroot salad, goat curd and baby herbs

Prawn, leek, chilli and lychee wrap on a rice paper rolls

Bbq prawn skewers with chilli aioli

Satay chicken skewers with peanut sauce

Tandoori chicken skewers with cucumber raita

Lamb masala skewers with mint raita

Brioche Croque monsieur

Slow roast Pork belly with green pepper relish

Mini fillet mignon with horseradish crème

Gratinised pine nut basil chicken with saffron mayonnaise

**\*Substantial options are not included in packages**