



CANAPE SELECTION

Choose from the three culinary canape options for your guests to enjoy during your next event at the Pavilion.

Each guest will be served 5 canapes

\$30 PER GUEST

Hummus & beetroot dip served with dukkah & crisp breads (v, gf)

Free range chicken bites served with curry salt & our basil, sweet chilli dip

House made flash fried calamari served with lemon & baby caper mayonnaise (gf)

New York style fries – salt & pepper crusted baby chat potatoes served with fresh herb yoghurt (gf)

Oven hot Turkish breads served with cheese & toasted sesame, bacon & tomato relish

\$40 PER GUEST

Kumera – sweet potato wedges served with a fresh lime & chive mayonnaise dip (gf)

Baba ghanoush – an Egyptian eggplant dip made with roasted eggplant, tahini and spices served with a crusty bread (v)

Salt & Pepper mushrooms – flash fried button mushrooms served with our curry salt & fresh lime wedges (v, gf)

Hot wings – crispy free range chicken wings served with our house made hot sauce (gf)

Surf & Turf skewers – Angus sirloin strips & king prawns served with our whisky & pepper sauce (gf)

\$50 PER GUEST

Fresh rock oysters served with our Japanese style dressing and crispy fried shallots (2) (gf)

Local Eastern King Prawns served fresh with lemon (2) (gf)

Chicken Ceasar bites – cos lettuce cups filled with grilled free-range chicken, bacon, shaved parmesan & Ceasar salad dressing (gf)

Medley of flash fried vegetables – seasons fresh veggies in our salt & pepper crust served with a side of fresh herb yoghurt (v, gf)

New England lamb skewers served with truffle oil & balsamic glaze (gf)