

CANAPE MENU

**\$40 per person 2 hour service
choice of 6 canapés**

**\$50 per person 2 hour service
choice of 8 canapés & 1 dessert**

Cold Canapés

ⓄⓅ Melanzana Involtni
grilled eggplant filled with ricotta, parmesan cheese & basil

Rotolo Di Salmone
mascarpone cream cheese & shallots rolled in smoked salmon & drizzled with a caramelised balsamic vinegar, served on crispy bread

Ⓟ Bruschetta Pomodoro
mini tomato bruschetta

ⓄⓅ Caprese Skewer
cherry tomato, mozzarella cheese & basil

Vitello Tunato
roasted veal thinly sliced with a tuna sauce served on crispy bread

Crostini
chef's selection of dips spread on crispy house made bread

Ⓞ Tuna Tartar
tuna sashimi with apple & pistachio

Ⓞ Fagolini Verde
green beans wrapped in pancetta & shaved parmesan

Smoked Duck
on a potato crisp with an orange sauce

Hot Canapés

Polpette
house made meatballs in a pomodoro sauce

Mini Beef Sliders
beef, caramelised onion, mozzarella & a tomato relish

Pollo Rotolo
chicken breast filled with prosciutto & mozzarella, lightly battered & fried

Ⓟ Croquette
wild mushrooms, rice & mozzarella served with truffle aioli

ⓄⓅ Fungi
button mushrooms stuffed with feta & sundried tomato

Pollo Polpette
house made chicken meatballs & yoghurt dipping sauce

Ⓟ Zucchini Fritelle
zucchini fritters lightly fried served with a capsicum sauce

Quail Tulips
quail drumsticks in a aroma crumb served with aioli

Ⓞ Gamberi & Pancetta
BBQ prawns wrapped in pancetta

Zeppoline
fried dough balls with filing of anchovy or gorgonzola cheese

Ⓞ Frittura Di Calamari
lightly floured & fried with sea salt, cracked pepper & aioli

Rigatoni Agnello
slow cooked lamb in a rich pomodoro sauce

Ⓟ Rigatoni Pesto
house made pesto

Petite Desserts

Ⓞ Pannacotta
your selection

Ⓞ Meringue
with mascarpone cream & berries

Ⓞ Chocolate Mousse
with mascarpone cream

Biscotti
house made assorted biscuits

Ⓞ Chocolate Coated Strawberries

Lemon Tart

Antipasto Grazing Board

Extra \$10 per person - assorted cured Italian meats, Italian cheese, olives, marinated vegetables & house made bread

All of our menu items are made on premise.

Would you like to customise your menu? Please speak to our event coordinator to tailor your menu.

Do you need a celebration cake? if you would like a customised cake please enquire.

Entrata