

PAWA

CATERING & EVENTS

# CANAPE MENU

NATIVE FUSION FOOD



# PACKAGES CANAPE



## 1 HOUR

**1A**  
4 Canapes \$31

**1B**  
2 Canapes  
2 Substantials \$38

## 2 HOUR

**2A**  
6 Canapes \$45.60

**2B**  
4 Canapes  
2 Substantials \$53.20

## 3 HOUR

**3A**  
8 Canapes \$60.80

**3B**  
6 Canapes  
2 Substantials \$68.40

**3C**  
6 Canapes  
2 Substantials  
2 Desserts \$83.60

# CANAPES - Sample Menu

## COLD CANAPES

- Smoked salmon blini & wattle seed cream (V) (GF OPTION ON REQUEST)
- Garlic & rosemary polenta with kangaroo & mandarin oil
- Cashew, beet slice & apple, walnut sage with davidson plum (VEGAN)
- Native spiced roast beef & horseradish crostini (GF OPTION ON REQUEST)
- Pepperberry & wild basil bruschetta (GF OPTION ON REQUEST)
- Watermelon, goats cheese & fried basil - dusted w riberry (GF OPTION ON REQUEST)
- Warrigal green & cheddar tarts (V) (GF OPTION ON REQUEST)
- Beetroot & native thyme crepe with lemon mascarpone (V)
- Sweet potato & Avocado Bites (V) (VEGAN/ GF OPTION ON REQUEST)

## HOT CANAPES

- Bush tomato & parmesan arancini (V)
- Wild rabbit & pepperberry spring roll
- Master stock pork belly bites & native lemongrass puree (GF)
- Minted pea & parmesan rosti with rivermint (V)
- Fish cakes with mango & native lilli pilli & chilli jam (GF)
- Duck Quince, Star Anise Pithivier - aniseed Myrtle Jus
- Vegan Mushroom Wattle seed Sausage roll (Vegan)
- Pea and peppermint gum vegan parcel (GF) (Vegan)
- Pumpkin and basil pie (GF)
- Chicken, leek Pie (GF)
- Chicken and spring onion dumpling - native lemongrass dip

## SUBSTANTIAL CANAPES

- Kangaroo sliders with bush tomato relish
- Gnocchi - macadamia pesto (VEGAN OPTION ON REQUEST)
- Pepperberry Calamari
- Kangaroo bourguignon
- Arancini - bush tomato & parmesan arancini (GF OPTION ON REQUEST)
- Vegan rice paper roll with native lemongrass (VEGAN, GF)
- Slow cooked kangaroo & bush tomato mini pies
- Wattle seed Sausage Rolls

## SWEET CANAPES

- Lemon myrtle spiced tarts
- Davidsons plum brownie bites (GF)
- Saltbush caramel bites
- Mini meringue - native berry mix and wattle seed cream (GF)
- Mini basque cheesecakes with wattle seed cream
- Mini Crumpet - goats cheese, honey and riberry
- Rubarb and Cream Tart with lemon myrtle syrup (Vegan)
- Pistachio slice & Chocolate slice (Vegan) (GF)
- Raspberry & Chocolate slice (GF) (Vegan)
- Mini Doughnut with Caramel Saltbush Glaze