



A catering company with a difference

Canape

Minimum order 20 each item

Hot3.50

Vegetable pakora

deep fried Indian spiced vegetable fritters with tamarind chutney (gf)

Karage chicken

with pickled veg and siracha mayo (gf)

Feta and pumpkin arancini balls

served with sweet chilli dipping (v & gf options)

Cumin and mint Lumina lamb kofta

rolled in a rich tomato sauce with sweet mint yoghurt

BBQ pulled beef and sesame seed croquettes

with chilli mayo

Cold3.50

French goat cheese mousse

rolled in a freshly fine chopped chives, crispy pancetta, roasted red grapes on a home baked crouton

Homemade Kumara Rosti (gf)

roast vegetable relish and watercress

Smoked salmon blini

with fennel cream cheese and salsa verde

Black bean and avocado salsa tartlets (gf options)

Sumac berry crumbed prawn

with chilli mayo and mango on a cucumber cup (gf)

Chargrilled Pure South handpicked 55 days aged sirloin

with mustard, onion, creamy horseradish in a petite vol au vent (gf option)

Chargrilled pepper pesto

picked vegetable, lemonade gel, dukkah on a sesame toast (gf options)

Sweets 3.00

Cocoa and date ball (gf)

Mini almond brownie

Assorted macaroons (gf)

Almond and orange cake (gf)

Chocolate mousse cups (gf options)

Mango jube (gf)

Vanilla cream sponge and freeze-dried raspberry