

## Canape Menu

Please select 8 or 10 items

### **COLD CANAPÉS**

Shaved lamb, garlic yoghurt, dukkha, saltbush  
Beef tartare, tabasco, garlic (DF, NF)  
Cured salmon, avocado, dill (DF, NF)  
Beef carpaccio, anchovy aioli, crouton (DF, NF)  
Prawn rillette, lemon, chive (NF)

### **HOT CANAPÉS**

Lamb kofta, dukkha, chermoula (DF)  
Chicken skewers, satay, fried shallot (GF, DF)  
Pork slider, queso, apple & fennel remoulade (NF)  
Potato croquette, basil aioli, taleggio (GF, NF, V)  
Chilli prawn, lemon, parsley (GF, DF, NF)  
Arancini, truffle aioli, porcini salt (NF, V)  
Beef, cheddar, cornichon, brioche, kewpie (NF)  
Southern chicken, queso (NF)  
Haloumi, rocket, beetroot relish, brioche (NF)  
Fried polenta, garlic salt, kefalograviera (NF)  
Handmade spanakopita (NF, V)  
Italian meatball, tomato sugo (DF, NF)  
Australian calamari, lemon, herb, tartare (NF)  
Lamb, pommes, pea, tart (NF)  
Steak sandwich, sriracha, pickled onion, rocket (NF)

Adelaide Event Catering will also provide:

- Cocktail napkins
- All condiments to compliment your meal
- Alternatives available on request for Vegan and Gluten free guests

Our professional staff will prepare, cook, and serve your guests roaming style for 2 hours.