

Canape Menu

COLD CANAPÉS

Whipped ricotta, lemon, chorizo, pita crisp (NF)
Gin & beetroot cured salmon, avocado, herb (DF, NF)
Sous vide lamb, garlic aioli, dukkha, saltbush (NF)
Goat curd, pancetta, fefferoni, truffle honey, crouton (NF)
Bonito prawn, lemon, chive, garlic oil (NF)
Whipped hommus, pomegranate molasses, cassava (NF, V, GF)
Blistered tomato, goat curd tartlet, chorizo (NF)

HOT CANAPÉS

Lamb shoulder, Brik pastry, crisp garlic (NF)
Chicken souvlaki, tzatziki (NF, GF, DF)
Fried pork belly, siracha aioli, pickled carrot, cheddar (NF)
Italian veal & pork meatball, peppercorn mousseline (NF)
Prawn, fermented Chilli, preserved lemon & parsley oil (GF, DF, NF)
Lamb kofta, inhouse dukkha, salsa verde (DF)
Arancini, truffle aioli, porcini salt, taleggio (NF, V)
Handmade spanakopita (NF, V)
Inhouse sausage roll, tomato relish, poppy seed (NF)
Korean fried chicken, gochujang, queso

SUBSTANTIAL CANAPES OPTIONS

Australian calamari, lemon, herb, garlic aioli (NF)
Cheeseburger, hand cut potatoes, truffle parmesan
Grilled sandwich, Fiori Di Cotto ham, cheddar

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 and cook your chosen canape items on-site at your function and serve your guests roaming style for 2 hours.