

# Canape Menu

## Small bites

Arancini, kewpie aioli, KI garlic salt, kefalograviera NF, V

Australian calamari, lemon, herb, garlic aioli NF

Chicken souvlaki, lemon oil, tzatziki GF, DF, NF

Goats cheese tart, caramelised onion, KI honey NF, V

Greek lamb cutlet, chargrilled eggplant, tzatziki NF

Handmade spanakopita NF, V

Inhouse meatball, tomato passata, basil NF

Prawn crostini, bonito aioli, lemon rind NF

Prawn, fermented Chilli, preserved lemon & parsley oil GF, DF, NF

San Danielle prosciutto, sourdough crouton, heirloom tomato NF

Tortilla, crispy chicken, cheddar, spicy slaw NF

Whipped ricotta tostada, chilli honey, pistachio V

Wagyu beef brisket, kewpie, cornichon NF

Adelaide Event Catering will also provide:

- Cocktail napkins
- Alternatives available on request for Vegan and Gluten free guests

Our professional staff will prepare, cook your canape items on-site at your function location and serve your guests roaming style for your desired service time.

## Big bites

Grilled focaccia, Fiori Di Cotto, chilli honey, Swiss cheese NF

Pork belly, spiced hoisin, kewpie, pickled carrot, cucumber NF

Potato gnocchi, napolitana sauce, pepato pecorino, basil oil NF, V

Pressed cheeseburger, salted crisps, truffle Manchego NF

## Desserts

Decadent chocolate brownie, vanilla cream, berries NF

Mini inhouse cheesecakes, lemon, pistachio, coffee

Citrus curd, chocolate coated tart NF

KIS Gin salted caramel & chocolate ganache tartlet NF