

Canapé

Vegetarian

Porcini mushroom arancini
Pumpkin and goats cheese frittata
Chargrilled zucchini involtini with ricotta and mint
Artichoke, lemon, parsley and parmesan risotto
Chickpea fritter with roasted garlic aioli

Seafood

Chargrilled half shell scallops, pancetta and brown butter
Atlantic salmon tartare, chives and crème fraiche
Prawn, saffron and zucchini risotto
Salt cod and potato on crostini
Smoked kingfish carpaccio with radish, green peas and orange vinaigrette

Meat

Veal fillet with tuna mayonnaise on crostini
Polenta cake with eggplant and prosciutto
Chicken liver pate with cornichons on crostini
Pork and veal meatballs slow cooked in tomato sugo
Breasola with gorgonzola and truffled honey
Beef cheek tortellini with lemon and thyme brown butter

Dessert

Mini chocolate and salted caramel tart
Mini lemon curd tart
Italian donuts with zabaglione
Assorted house made chocolates

Six canapés
Extra canapés

24.00 per person
4.50 per person