



Vegetarian /Vegan Canapes

*price based on minimum of 30 guests

COLD

Cocktail size Nori rolls w/ pickled vegetables & cucumber w/ pickled ginger & soy GF V
Goats curd & leek tart w/ semi dried tomatoes & chervil V
Persian marinated feta on mini ciabatta w/ eggplant caviar V
Avocado ceviche, tomato, coriander, lime & Spanish onion on lavosh V
Rice paper rolls, w/ tofu, vegetables & peanut dipping sauce V GF
Bruschetta Trios; mint & pea; tomato & caper; white bean & garlic V
Lotus root topped w/ grilled vegetables & a tamarind/shallot puree V GF
Wild mushroom paté drizzled w/ truffle oil on toasted ciabatta V
Zucchini roll-ups, asparagus & seasoned rice V GF
Black olive tapenade w/ hummus on rye bread V

HOT

Chats roasted on Murray River sea salt, filled w/ field mushrooms, Barambah tasty & oregano V GF
Asparagus & Mungali Creek Havarti risotto balls, citrus aioli V
Bulgarian feta fritters w/ tomato & thyme V
Onion & red chilli bhaji w/ vegan raita (lemon, cucumber, mint, coconut cream) V GF
Vegan slider; chickpea, caramelised onion, beetroot relish & cos on a little bun V
Eggplant & miso tartlets w/ shiso leaves V
Cauliflower fritters w/ lemony bean dip V GF
Button mushrooms topped w/ asparagus & tarragon risotto V
Red bean & fennel empanadas V
Broccoli & leek arancini w/ parsley & cashew pesto V
Potato pakora w/ tamarind, lime & date chutney V GF
Sweet potato falafel & chick pea hummus V GF
Crispy potato 'crab cakes' of celery, dill & mustard w/ avocado smash V

SWEET

Mini pear and raspberry crumbles
Turkish delight
Very vegan dark chocolate brownie
Mini spiced carrot & walnut cakes