



— eatery —



Cocktail hour canapes

Updated March 2025

We offer an extensive list of canapes, with something suited to every taste and dietary requirements.

All canapes are hand-made by our chefs onsite.

With such an extensive range available making a choice can be difficult. Overwhelmed? Refer to the shortlist of our most popular options to get a guaranteed great selection.

Variety: Everybody likes variety. It's nice to have options - and that's our philosophy. If you are providing four canapes/head (recommended for weddings) we suggest you choose up to six items to split it across.

Minimum quantity: As handmade items the kitchen needs a minimum order of 24 pieces per item.

Dietary: We offer a pretty wide range to suit most dietary requirements, but please let us know if you need to meet other specific needs. We will do what we can to help.

Pricing: Premium canapes / sliders are \$6 each

Regular canapes are \$4.5 each

Most popular options: Regular canapes (see full list below for more options)

Smoked salmon potato rosti, horseradish & creme fraiche *GF*

- Lamb kofta with tzatziki

GF

Mini beef brisket burger with McClure pickle

- Smoked fish croquette

Roast beef on yorkshire pudding, onion marmalade & horseradish

- Chicken, olive & bay leaf skewer

GF

Mushroom, blue cheese & walnut pastries

Vege

- Mushroom arancini

GF Vegan

Spinach & caramelised onion croquettes

Vege

- Artichoke & tofu bruschetta

Vegan

Thai chicken cakes with a spicy lime & chilli sauce

GF

Premium nibbles & sliders:

\$6 ea

Mini beef brisket burger with McClure pickle

Pulled pork sliders with coleslaw, jalapeno & pickles

Mini Tarakihi sliders with coleslaw and lemon relish

Mini cheese griller hot dogs- with German Butcher cheese grillers & seasonal fruit chutney

Chicken & kimchi sliders

Duck spring rolls with hoisin dipping sauce

Beef brisket spring rolls

Regular canape list**\$4.5 ea****Seafood**

Smoked Kahawai croquette

Smoked salmon on a potato rosti with horseradish & creme fraiche

*GF

Prawn tostadas

*GF

Blackened Tarakihi tacos with guacamole and tomato salsa

Mussel fritters with garlic aioli

Beef

Roast beef on mini yorkshire pudding with onion marmalade & horseradish

Lamb

Lamb kofta with tzatziki

*GF

Pork / Ham

Pork, prawn and tofu balls with salted chilli sauce

*GF

Poultry

Chicken, olive & bay leaf skewer

Thai chicken and garlic chive cakes with a spicy lime and chilli sauce

*GF

Vegetarian

Mushroom, blue cheese & walnut pastries

Spinach & caramelised onion croquettes

Heirloom tomato tarts with thyme and crumbled feta

Spanakopita spinach & feta parcels with tzatziki

Zucchini, pea, mint, ricotta & feta fritters

*GF *Seas

Cauliflower & leek parmesan fritters served with tomato relish

Vegan

Mushrooms with vegan pesto

* Vegan *GF

Artichoke & tofu bruschetta

* Vegan

Spinach & mushroom arancini

* Vegan *GF

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