

SUMMER 2026

# Canapés



Chef's choice – 4 canapés | **\$18.40pp**

Select your own | **\$5.10 per canapé**

## FROM THE LAND

Goat's cheese curd tart with blackberry jam and pistachio

Sweetcorn, chilli and feta arancini with pesto

Spanakopita; feta, dill and spinach

Salt & pepper tofu, peanut sauce, fragrant herbs | *GF & Vegan*

Vegetable samosa with tamarind | *DF*

Spiced falafel with peach and mango relish | *GF & Vegan*

## FROM THE PASTURE

Glazed roasted pork belly with spiced plum | *GF & DF*

Fried chicken slider with slaw and siracha

Cheeseburger style skewer with grain mustard aioli

Seared beef carpaccio with black garlic aioli and parmesan | *GF*

Prosciutto rolls with pesto, cream cheese and sundried tomato salsa | *GF*

Thai green chicken curry sausage roll

## FROM THE SEA

Market fish crudo with passionfruit, citrus and fennel | *GF & DF*

Nobashi prawn with togarishi mayo

Crispy wonton; 7 spiced seared tuna, seaweed, wasabi avocado | *DF*

Spiced salmon slider with pickled cucumber and dill yoghurt

BBQ smoky tiger prawn skewer with mango chutney

## SWEET TREATS

Curated selection of Petit-fours tailored for your event.

### **Sample menu:**

Strawberry cheesecake pots

Dark chocolate crèmeux, chocolate brownie, raspberry gel | *GF*

Lemon meringue tarts

GF – Gluten Free, DF – Dairy Free, V - Vegetarian

**BayCatering**

All prices are per person excluding GST. Please note our dishes may contain nuts or traces of nuts, please ensure you advise your Event Coordinator of your guests' food allergies or intolerances. Prices are subject to change. Minimum guest numbers apply.