



Lighthouse Canape selection, designed for a 1–2 hour event suitable for a swift social \$30 per person

Roasted Kumara Frittata with Parmesan & Pine Nuts (gf/veg)

Summer Rice Paper Rolls with Green Mango & Mint (gf/veg)

Little Chicken Sandwiches with Tarragon & Chives

Tartlets with Goat Curd, Tomato & Basil (veg)

Prawn Zucchini Skewers with Lemon Salt (gf)

Porthole canape selection, designed for a 2-3 hour event suitable for a light lunch \$40 per person

Crostini with Duck Confit & Cornichons

Little Chicken Sandwiches with Tarragon and Chives

Prawn Tartlet with Broadbean Mash, Lemon & Baby Herbs

Bocconcini, Cherry Tomato and Basil Skewers (gf/veg)

Rare Roast Beef Brioche with Horseradish Cream & Cress

-hots-

Asparagus, Pancetta and Haloumi Bundles with Sumac (gf)

Arancini with Pumpkin, Sage and Mozzarella (veg)

Anchor canape selection suitable for a 3 – 4 hour elegant afternoon or evening \$55 per person

Cured Ocean Trout on Potato Roesti with Saffron Aioli (gf)

Juicy Peach Wedges ribboned with Prosciutto & Blue Cheese (gf)

Little Chicken Sandwiches with Tarragon & Chives

Tartlets with Carrot Creme, Marinated Feta & Pomegranate Pearls (veg)

Peking Duck Crepe with Hoisin and Cucumber

Roasted Turkey, Cranberry and Brie Brioche

-hots-

Syrian Spiced Lamb Kofta with Tahini

Beef & Guinness Pies with Tomato Relish

Grilled King Prawn in Pernod & Garlic Butter (gf)