



Canapés

\$4 Each

Balsamic roasted beetroot and fetta tartlet V

Pumpkin panacotta, onion jam V GF

Mini bruschetta V

Mushroom and balsamic duxell, sun dried tomato Bellini V

Slow roasted beef, onion jam, horseradish cream, crostini

Gourmet assorted party pies

Assorted open sandwiches

Assorted vegetarian quiches

Moroccan lamb meatballs, minted yoghurt

Sausage rolls

Spinach & ricotta rolls V

Pesto aranchini, tomato relish V

Mini Roasted Mediterranean Veg, Onion Jam with Goat Curd V

Roasted Beetroot puree, balsamic glaze, stilton cheese. V

Crushed Corn Chips with Tomato Salsa V

Twice Cooked Asian Style Chicken Pieces

Moroccan Beef Meatball, Tomato Chutney



Canapés

\$6 Each

Chicken and macadamia nut roulade, chilli mango salsa

Spiced lamb, rocket, aubergine aioli

Lemon scented chicken waldorf, roasted walnut

Beef carpaccio, spinach, capsicum coulis

Smoked salmon mousse filled profiteroles

Prawn cocktail

Sweet potato empyyadda, citrus mayo V GF

Roasted Beef on Sweet Potato Base, topped with Jus

Goat cured with Roasted Cherry Tomatoes with Tomato Bush Spice V (Cone)

Sautéed Vegetables with Triple Cheese Cream Sauce V (Cone)

Sautéed Chinese Mushrooms topped with Creamy Chive Sauce V (Cone)

Assorted Mini Sliders-Char Sui Pork, Smoked Chicken, Minted Pulled Lamb, Beef Pattie

Thai Salad – Beef, Chicken, Duck, Pork, Prawn or Veg

Thai Salad, Duck in Plum Sauce

Chicken Tortellini, Burnt Butter Sauce, Gremolata

Deconstructed Butter Chicken

Twice cooked Pork Belly, apple puree, Honey Roasted Fennel

Rich Beef Cheek, Onion Jam, Sweet Potato Mash

Szechuan Peppered Lamb, Cauliflower Puree, Rocket Pesto

Seared Scallop, Chorizo, Lemon Cured, Chili Oil

Seared Lamb, Citrus Rocket Salad, Orange & Balsamic Jus



Canapés

\$8 Each

Smoked salmon, rocket, dill roulade

Sesame seed crusted tuna, wasabi mayo

Seared scallop, Thai mango salsa

Prawn, dill cream cheese, rye crostini

Shredded crab, lime mayo, cucumber, dill

Smoked Duck, caramelised fig, orange glaze

Smoked pieces with Pickled Cocktail Onions, Dukkha Rubbed Asparagus, Dill (Cone)

Chicken Caesar Salad (Deconstructed) (Cone)

Prawn and Lemmon mousse, Mango Salsa (Cone)

Mini soft shell crab open tacos

Seared Tuna Cos Salad

Upside down Beef Shepherd's Pie

Grilled Prawn, Watermelon, Mango Salsa, Persian Fetta

Pork Fillet, Parsnip Puree, Beetroot Puree, Blueberry Jus

Deconstructed Beef Wellington, Pea Puree, Jus

North African Spiced Lamb Rack, Minted Yoghurt



Canapés

Canapé Various Pricing EA

Fresh oysters MP

Crispy Skinned Salmon, pickled slaw, saffron Aioli \$10 Each

Venison Fillet, Lemon Myrtle Pumpkin & Sweet potato Puree, Blueberry Jus \$10

Dux Nutz Signature

**Seared Duck Breast, Fondant Potato, Lemon Cured,
Rhubarb Cured, Orange Whisky Jus \$12**



Dessert Canapés

Cups & dishes \$5 Each

Warm chocolate brownie, vanilla bean ice cream

Cointreau chocolate mousse, Chantilly cream, candied orange

White chocolate cardamom Brulee, fig puree, biscotti

Cheese cake flavours - cherry ripe, Tim Tam, Jaffa, Lemon, Bayles

Lime & lemon grass pannacotta, mixed berry compote, Chantilly cream

Chocolate & salted caramel slice, chili basil strawberries, Chantilly cream

Assorted petite fours (ask our chef for his favourite flavours)

Raspberry almond white chocolate slice, Chantilly cream, mango coulis

Apple crumble, anglaise sauce, rhubarb puree

Assorted Macarons, speak to our chef for all our fantastic range

Assorted baby éclairs, flavours include- coconut, coffee, raspberry, lemon, dark chocolate, vanilla



Dessert Canapés

Tarts \$6 Each

Mini fruit flan

Banana chocolate tart

Lemon cured tart

Salted caramel tart

Raspberries, cream patisserie, chocolate tart

Cones \$7 Each

Cointreau chocolate mousse, Chantilly cream, candied orange

Lemon meringue, caramelized fig

Cheese cake flavours - cherry ripe, Tim Tam, Jaffa, Lemon, Bayles

Apple custard puree, coconut puree, macadamia crumble