

# CANAPÉ & BAR MENU

2023/2024

Selection of **4 Canapes: \$30 p/p**

Selection of **6 Canapes: \$40 p/p**

Selection of **8 Canapes: \$45 p/p**

**Add a Grazing Table - \$22 p/p**

(for offering alongside hand-served canape selection)

Grazing Table - A lavish hand-crafted table full of smoked meats, cheeses straight from the markets, nuts, dried fruits and pastes served with an array of crackers and breads.

### **Special Dietary Requirements**

We happily cater for Vegan, Vegetarian, Pescatarian, Lactose Free, Gluten Free and any other dietary/cultural/religious requirements your guests may have - just let us know.



Est. 1889

## SELECTION OF DISHES

**Savoury Herbed Pikelets served with Smoked Salmon and a Citrus Cream**

**Crispy Baguette topped with Smoked Chicken, Feta and Basil Pesto Dressing**

**Crispy Pork Belly with an Asian Inspired Glaze**

**Tartlet of Caramelised Red Onion and Goats Curd**

**Seasonal Vegetable Frittata topped with Sweet Tomato Relish and Micro Herbs**

**English Spinach and Ricotta Cheese Filo Pastry Parcel**

**Prawn Wonton topped with a Sweet Asian Salad**



**KEYSTONE**

Est. 1889

## SELECTION OF DISHES

**Bourbon Sticky Wings**

**Fish Po' Boy with Siracha Mayonnaise**

**Pumpkin & Spinach Aranchini Balls**

**Vietnamese Style Rice Paper Rolls**

**Sweet Potato Chips with Aioli**

**Beef Brisket Slider with Slaw**

**Lamb Meatballs with Tzatziki**

**Thai Beef Salad Wonton Cups**

**Roasted Vegetable Filo Tarts**



**KEYSTONE**

Est. 1889