

# CANAPE MENU

by chef Naman Tyagi of The Catering Haus

\$5 - 6.50

EACH

WINNER  
2018 AWARDS  
FOR EXCELLENCE

VENUE

## COLD

---

- ~ Coffin Bay oysters topped with wakame salad
- ~ Assorted Haus made sushi served with wasabi & soy dipper
- ~ Harris Smoke House smoked ocean trout with Lenswood apple remoulade on seeded lavosh
- ~ Barossa Fine Foods duck & walnut pâté en croute with rose petal jelly & micro herbs
- ~ Fresh watermelon cubes with balsamic glaze, Udder Delights curd & pistachio crumb
- ~ Hahndorf Gourmet smoked beef bruschetta with a tomato & coriander salsa topped with a spicy chipotle sauce
- ~ Mini smoked salmon bruschetta
- ~ Chicken & herb salsa with avocado puree served en croute
- ~ Cherry tomato & baby bocconcini skewers with basil pesto
- ~ Beef tartare on brioche toast, shallots, pickles & horseradish cream
- ~ Smoked salmon bruschetta & lemon mousse tart with shaved radish

## HOT

---

- ~ Haus asparagus & parmesan mini quiche topped with lemon aioli
- ~ Chermoula marinated chicken skewers accompanied with Beerenberg chutney and mint
- ~ Skala Bakery mini barbecue pork sliders with apple & cabbage slaw
- ~ Haus pumpkin & feta arancini balls topped with garlic aioli & micro herbs
- ~ Grilled Adelaide Hills vegetable skewers accompanied with a fresh basil pesto
- ~ Selection of steamed & fried dumplings accompanied with a Chinese white wine vinegar & soy dipping sauce
- ~ Asian marinated chicken skewers with nam jim dipper
- ~ Chinese five spice chicken wings with sweet chilli
- ~ Mini gourmet pies
- ~ Coconut crumbed prawns with garlic aioli

## DESSERT

---

- ~ Haus mini Belgian chocolate ganache tarts topped with freeze dried raspberries
- ~ Haus lemon curd tartlets topped with Italian meringue
- ~ Mascarpone mousse and mixed berry compote tartlets