

amaze in taste
CANAPE MENUS



Cold Canapés

Tartlet of ratatouille w tapenade and parmesan V,D
Wild mushroom and spelt salsa on mini cumin tart V,P
Edamame, green peas, goats feta and mint bruschetta V,D
Semi dried tomato, eggplant caviar on toasted rye crouton V,P
Edamame and pea crushed on pita chip, black garlic labneh V,D
Tartlet of smoked eggplant, beluga lentil and avocado verde V
Pesto and pistachio goat cheese tartlet w capsicum jam V,D
Vegetarian san choy bow w crushed peanut and crispy buckwheat V,GF
Beetroot and fennel confit tartare, lemon goats feta on beet rosti V,D
Ponzu tofu, eggplant and vermicelli rice paper rolls V,GF,P

Brown sugar cured salmon on corn fritter, lemon thyme aioli P
Miso ocean trout flakes, shiitake ginger relish on sourdough crostini P
Snapper and caper rilette on rye crouton P,D
Tuna tataki on poppy seed crackers w yuzu mayonnaise P
Tea cured ocean trout, potato-fennel rosti, cream cheese and lime aioli D
Beetroot cured king salmon gravlax on quinoa blini P
Cornet of hiramasa king fish crudo, baby capers and lime P
Snapper ceviche, salmon caviar and sour cream w chive blinis D
Seared rare tuna w fig jam, avocado verde on mini brioche P
Confit king salmon, pickled watermelon radish tart, macadamia emulsion
Petuna trout gravlax on beet blinis, horseradish cream and salmon roe D

Spiced chicken pancake wrap w pickled daikon-beetroot M
Teriyaki beef California roll w japanese mayo GF,M
Beef pastrami on sweet potato fritter, seeded mustard aioli M
Chicken and fig salsa on cumin crostini, orange shiraz glaze M
Asian plum and five spice duck rice paper roll GF,M
Teriyaki beef and shiitake tart w crispy shallot M
Spiced chicken roll w lace pancake, pickled daikon, shallot and sriracha mayo M
Blackened beef tataki, yuzu mayo and chilli thread on rye crouton D,M

Hot Canapés

Arancini balls w chipotle dip v,P
Beef gyoza w ponzu M
Corn, cumin and cauliflower fritter v,P
Macadamia crusted chicken tenderloin w sweet chilli aioli M
Chicken karaage w crispy panko and sesame seed, japanese mayo M
Tempura fish w caper aioli D
Salmon gow gee w ginger soy P
Baharat beef kofta GF,M
Spinach, mushroom and fennel seed bourekas v,D
Tomato, ricotta and onion tarte tatin v,D

Pumpkin and parmesan tortellini, burnt sage butter v,D
Spanakopita cigar w poppy seed and lemon thyme v,D
Cauliflower and buckwheat arancini w sumac dip P
Pot pie w root vegetables, spelt, black eyed bean, coconut cream and saffron v,P
Mini chipotle salmon slider w avocado and capsicum jam P
Blue eye cod croquette w harissa mayo P
Crispy salt and szechuan pepper barramundi w caperberry aioli P
Dukkah crusted chicken kebab w lemon tahini GF,M
Glazed chicken, baby leek espetadas w orange and ginger GF,M
Toasted mini beef steak sandwich w red cabbage slaw M

Crispy wild mushroom and basil filled zucchini flower w salsa verde aioli v,P
Black barley, beluga lentil, mozzarella and sage arancini v,D
Sand whiting fritter w pink peppercorn sauce P
Hapuka, purple sweet potato and tarragon brandade w saffron dip P
Blue eye cod crusted w green panko, jalapeno chilli and caper aioli P
Tempura ocean trout, shiitake and nori roll w tomato jam P
Tender chicken and almond meal fritter w chervil sauce M
Mini pulled brisket slider, balsamic onion jam w fennel and apple slaw M
Turkish lamb kofta, pine nut, black currant, mint w capsicum relish M,GF
Miso beef, asparagus and filo roulade w balsamic glaze M

Dessert Canapés

Callebaut dark chocolate tartlet P
Wild berry and custard tartlet P
Apple, cinnamon and raisin crumble P
Red velvet cake bite w cashewnut brittle P
Thai tea mini éclair P
Lime and lemongrass éclair P
Salted caramel macadamia nut brownie D,GF
Mini lemon meringue pie P
Mango mousse [seasonal] P,GF
Strawberry charlotte P
Coconut slice P
Halva honey carrot cake P
Toblerone cheesecake D
Classic tiramisu D

Substantial Dessert Canapés

Espresso crème brulee D,GF
Lavender crème brulee D,GF
White, milk and dark chocolate mousse D
Summer berry pudding w lime and cinnamon P
Passionfruit trifle martini P
Chocolate burritos P
Nutella smorewiches P
Kaffir lime leaf, brown sugar and chilli infused panna cotta D,GF
Pinot noir poached pear and vanilla scented ricotta cheese D
Trio of vanilla, chocolate and strawberry profiteroles P OR D

DIETARY CODES

V - VEGETARIAN

P - PAREVE

M - CONTAINS MEAT

GF - GLUTEN FREE

D - CONTAINS DAIRY



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