

Black Ant Gourmet Canapes Menu

Small in size – big in flavour!

Choose 6 to be served over 1 hour.

\$18 pp avg.

Canapes Selection

Teriyaki glazed Rib fillet discs, crisp rice cake, black sesame and wasabi mayo. GF

Moroccan lamb filo, date chutney, peppered labneh and toasted pine nuts.

Bush tucker Dukka crusted smoked Brie on lavosh.

Chinese spice braised Pork belly cubes in a sticky plum glaze

Lemon Myrtle Gin Salmon Gravlax on dill crepe pinwheel with crispy capers.

Polenta corn cakes with basil pesto and oven dried baby Roma tomatoes. GF, V

Smoked chicken breast with black ash Brie and persimmon paste on a grain wafer.

Lemon myrtle smoked salmon on crispy sweet potato cake, lemon crème fraiche and dill. GF

Antipasto ragout tartlet with smoked olive. V

Korma Vegetable filo towers with cumin yoghurt. V

Smoked trout, crispy potato disk and a finger lime aioli. GF

Roast Pumpkin, parmesan and pine nut mini tartlets.

Goat's cheese asparagus tartlets with an onion jam.

Baked pumpkin Gnocchi with onion crème and a crisp parmesan wafer. V