



## CANAPE MENU

C

**CHOOSE 4 OPTIONS FROM**

A

**VEGAN & VEGETARIAN**

Garlic bread – toasted baguette with a wild herb infused garlic butter (vegan)

Stuffed Mushrooms (button) – stuffed with oyster mushrooms, black fungi and pine nuts. Topped with a blue cheese mouse and crispy enoki mushrooms

N

White truffle devilled eggs topped with kunafa birds nest, sweet paprika infused olive oil and chives

A

Char grilled corn ribs tossed in a spicy lemon myrtle hot sauce (vegan)

Crispy, crunchy, creamy polenta bites dusted in a wild herb seasoning topped with shaved parmesan

Pumpkin and sage arancini balls with a dollop of basil pesto and wild herb aioli (vegan)

P

**MEAT COLD**

Fromage de tete – slow cooked pigs head terrine, set with fresh sage, thyme and onion. Served on crostini with Spanish onion, Dijon mustard and snow pea sprouts

E

Danish salami served on crostini with olive tapenade and cornichon pickle

Prosciutto served on toasted sourdough with whipped ricotta, rocket and a drizzle of basil infused olive oil

S

Thai beef cucumber cups tossed in our house made namjim sauce

**SEAFOOD COLD**

Tuna Tartare - Tuna, Daikon radish, Avocado, heirloom cherry tomato, coriander, wasabi and soy dressing, furikake and wasabi garnish served on crispy wonton pastry

Blueberry and gin salmon gravlax served on toasted rye with capers, crème fraîche and fresh dill

**MEAT HOT**

Sweet and soy charr grilled chicken ribs dusted in a smokey Tasmanian pepperberry seasoning

Black pudding on toasted English muffin disc with camembert and caramelised onion

Kofta skewers served with pita bread, hommus, tabouleh and pickled turnips

**SEAFOOD HOT**

Grilled Anchovies served on crostini and topped with freshly made gremolata and lemon wedge

Grilled chilli and lime Prawns served with prawn cracker, dashi mayo and garlic chives

**SWEETS**

Smores skewers – chocolate brownie with toasted marshmallow and bourbon caramel drizzle

Dark chocolate mousse tarts topped with house made honeycomb crumble

**CHOOSE 2 OPTIONS FROM****SLIDERS**

Slow cooked pulled pork cooked inhouse served with herb slaw, spicy pickles and ancho chilli aioli

Tandori chicken with carrot and coriander slaw and a dollop of lemon myrtle and mint yoghurt

Falafel with hommus, tabouleh and garlic sauce

Battered fish bite, lettuce, cheese and house made tartare

**BAO**

Twice cooked pork belly, hoisin, coriander, green onion

Tempura prawn, herb slaw and house adobo aioli

G

**SERVES UP TO 8 PEOPLE**

R

**CHEESE BOARD**

Variety of 5 different cheeses served with olives, lightly roasted nuts, jam, and a selection of crackers

A

**DIP BOARD**

House made dips served with a variety of Crudite and pita breads – Hommus with toasted pinenuts and olive oil, Freshly made Tzatziki, Blue cheese dip topped with fresh raddish shavings, olive oil and balsamic blend with a side of housemade dukkah

Z

I

**AUSSIE BBQ BOARD**

Spinach dip cob loaf, cabbanossi, cheese bites, cherry tomatoes, jatz crackers, celery and carrot sticks

N

G

gluten free options available upon request  
Prices may vary

**CANAPES**

\$40/pp (minimum 20 guests)

- add canape option + \$5/pp
- add slider or bao + \$8/pp

**GRAZING BOARDS**

Cheese board \$120  
- or \$19/pp for over 20 guests

Dip board \$85  
- or \$15/pp for over 20 guests

Dip board \$75  
- or \$15/pp for over 20 guests

50% food deposit may be required 7 days before the booking date  
50% remaining to be paid on arrival at the venue

for further inquiries  
hello@buddysbarnewtown.com.au