

## canapé menu

## all canapés are priced per portion, per person, and platters can be tailor-made to your taste and budget

italian styled meatballs with a traditional homemade napolitana sauce R10 salmon, dill and caper cocktail quiche R11 deconstructed niçoise: sliced salmon, baby potato and roasted cherry tomatoes laced with dill aioli R11

tomato, basil and chilli compote dressed with pickled ginger R11 sesame chicken strips served with soy and coriander sauce R11 herbed fish cakes topped with a lime and ginger crème fraiche R12 beef vol-au-vent topped with caramelized onion and rocket R12 spicy jalapeno poppers stuffed with mozzarella and cheddar cheese, served with sweet chilli sauce R13

salmon tartar topped with mirin marinated cucumber salsa R13
homemade cajun breadstick wrapped in parma ham R13
asparagus spears wrapped in springbok carpaccio R14
mini parma ham and goat's cheese quiche, garnished with a sliver of preserved fig R14
stuffed smoked salmon, cream cheese and lemon zest pancake,

topped with anise crème fraiche R15
shredded beef, basil and brie cheese spring rolls, served with a jalapeno dressing R15
seven-spice thai green prawns, grilled, and topped with
fresh coriander and roasted peanuts R15
lemon and lime oysters R20