

Function Share Platter- Canapé Menu

All platters are enough for 10 people per platter with one piece per person

- *prosciutto, buffalo mozzarella, and fried sage mini bruschetta's* \$30
- *mini brioche pulled pork sliders with apple and gorgonzola slaw with strawberry coulis* \$35
- *southern fried chicken bites with chilli cheese dipping sauce* \$35
- *black angus fillet tartar mini croute topped with a smoky paprika hollandaise* \$30
- *king fish sashimi nacho topped with picco del gallo and fresh coriander GF* \$25
- *Cajun beer meatball lolly pops with a rich beer and tomato sugo GF* \$25
- *Roasted field mushroom and goat Creve tartlet with a Roasted capsicum dressing V* \$30
- *Turmeric Tempura fried king prawn with nan Jim dipping sauce GF* \$25
- *Seared yellow fin tuna witlof bites with sesame, soy and sambal dressing GF* \$30
- *Fried beer cheese balls with smoked apple mustard sauce V* \$20
- *Lemon and sage potato hash with cured ocean trout, hickory smoked sea salt & dill crème fraiche GF* \$30

Continue...

THE PAINTED BIRD



- *Pesto chicken and grape tomato skewers with lime yoghurt* **\$25**
GF
- *Mini corn dog skewers with ketchup mustard* **\$20**
- *Mini blue swimmer crab and seaweed bruschetta with chilli and basil aioli* **\$30**
- *Mini Salami Picante pizzas with roasted peppers and green chillies* **\$25**
- *Sambal fried chicken with ginger and lemon grass chutney* **\$25**
- *Fried snapper wings with a sweet and tangy chilli sauce with picked coriander* **\$25**
- *Twice cooked chicken wings with sweet sticky thai style plum sauce* **\$25**
- *Crumbed camembert cheese with a cranberry & chilli plum chutney* **\$30**
V
- *Stuffed field mushroom capsicum salsa & provolone cheese* **\$30**
GF V

We also cater. Specify your request and we will take care of it.