



Canapé Selection

Blini, cultured cream, seaweed caviar (v) (gf)

Quinoa, NZ feta, cucumber, basil (v) (gf)

Smoke eggplant custard, nori (v) (gf)

\$3.50 Per Piece

Free range chicken liver parfait, pickled pear & brioche

Blue cheese, white balsamic, fruit loaf (v)

Savoury pastry, goats curd, maple fig & caraway (v)

\$4.50 Per Piece

NZ line caught gravlax, yuzu kosho, fennel (gf)

Freshly shucked NZ oyster, house condiments (gf) (seasonal availability)

Local line caught tuna, light soy, mirin, seaweed (gf)

NZ paua quiche, house spiced ketchup (gf)

Aged pasture raised beef tartare, barberries, mustard (gf)

Smoked line catch brandade, flatbread, pickled carrot

NZ wild venison tataki, wasabi, cauliflower (gf)

Rye, avocado, radish, allium (v) (seasonal availability)

\$5 Per Piece

Sweet Selection

Violet biscuit, soft cheese, freeze dried berries

Citrus custard, flaky pastry

Soft Chocolate, milk foam, matcha (gf)

\$4.50 Per Piece

Minimum orders apply

A 20% deposit is required when ordering your canapé selection

Minimum 48 hours notice when placing any orders

Your deposit is non refundable when canceling your order with less than 48 hours notice

We use seasonal ingredients and reserve the right to make changes to individual items based on availability of product.

We will endeavour to inform you of any possible changes to individual items when possible

Please inform us of any dietary requirements or allergies when placing an order