

theattic bar & restaurant

Auckland's Number One GastroPub

Canapés menu

20 canapes per platter

Orders must be placed at least 2 days in advance

Cold Canapés

\$58 per platter (\$2.90 per canapé)

Shaved roast beef on crostini, sliced gherkin topped with a mustard sauce

Smoked Salmon and cream cheese vol au vent (pastry shell) topped with dill

Beef fillet carpaccio on crostini topped with caramelised onion jam

Mini Caesar salad bite. Cos leaf, bacon, sliced hard boiled egg, herb crumb and dressing

Sweet chilli chicken vol au vent (pastry shell) with red onion & spring onion

Turkish bread crostini with blue cheese & caramelised pear

Hot Canapés

\$58 per platter (\$2.90 per canapé)

Mini lamb skewer with morrocan spice

Mini corn fritter topped with sour cream and a fresh capsicum salsa

Roast pork belly topped with creamy kumara mash, red wine jus and shaved fennel

Prawn and chorizo skewer with chilli and herb dressing

Satay chicken skewer with homemade satay sauce

Pumpkin and cumin risotto ball, crumbed and topped with aioli

Vegetarian skewer, grilled with capsicum, red onion, courgette & mushroom

Mini Beef Burger with beetroot, brie, vine tomatoes and cos lettuce

Crumbed prawn cutlets with wasabi mayonnaise

Sweet Canapés

\$58 per platter (\$2.90 per canapé)

Lemon curd tartlet with sweet pastry shell

Custard filled profiterole dipped in dark chocolate