



## Canapés

### Cold

Thai chicken balls with sweet chilli & peanut (gf)  
Bang bang chicken on a wonton cracker  
Duck & mango rice paper rolls (gf)  
Chicken san choy bau in lettuce cup (gf)

Baby Yorkshire with rare beef & horseradish  
Hoisin beef and sesame balls  
Zataar crusted lamb on potato rosti (gf)  
Mini beef Wellington tart with spinach & pate

Potato rosti with smoked salmon mousse & caviar  
Blini with a poached prawn & wasabi cream  
Smoked kahawai pate on melba toast wafer  
Salmon-filled crepes topped with caviar  
Delicately poached prawns, with lemon mayo(gf)  
Tuna and avocado tartare on a sesame wafer

Pea, zucchini & haloumi fritter (v) (gf)  
Satay tofu, coriander rice paper wrap (vg) (gf)  
Baby tomato tarte tatin (v)  
Minted pea and feta smash on tortilla bite (v) (gf)  
Crostoni w cherry tomato, goat cheese & basil (v)  
Baby bocconcini, basil and cherry tomato skewer  
with pesto drizzle (v) (gf)

### Cocktail sandwiches

Poached chicken, mayo & watercress  
Champagne ham and English mustard  
Turkey, stuffing and cranberry  
Smoked salmon and cucumber  
Prawn, buttercrunch & paprika mayo  
Egg and mustard cress (v)  
Carrot, white bean and cucumber (vg)

4 choices \$15.50 per guest  
5 choices \$18.75 per guest  
7 choices \$25.50 per guest

All prices exclude GST

### Hot

Little chicken & wild mushroom pie  
Spicy Korean popcorn chicken with siracha mayo  
BBQ jerk chicken sausage rolls  
Cocktail pork & fennel sausage rolls, tomato jam  
Steamed pork dumplings with Chef's chilli sauce\*

Mini fillet mignons with béarnaise (gf)  
Little mince beef and cheese pie  
Beef Empanadas with chimichurri sauce  
Lamb cigar filo's with tzatziki dip

Baby scallop & prawn fritters with lime aioli  
Sesame prawn toasts with a chilli sauce  
Spicy coconut & filo prawns  
Siu Mai with Pork and Prawn and chef's chilli sauce  
Popcorn shrimp with lemon and miso kewpie (gf)

Mac n cheese balls (v)  
Spicy chickpea, carrot & black bean falafel (vg gf)  
Lemon & mozzarella arancini (v)  
Spicy corn & vege pakora with lime yoghurt (vg gf)  
Pea and ricotta fritelle (v gf)  
Wild mushroom and blue cheese risotto bites (v)  
Asparagus in filo with a lemon crème fraiche \*\*

**(vg) vegan**

**(v) vegetarian**

**(gf) gluten free**

Items with a \* require Gatting's staff to assemble or cook on site

Items with a \*\* are seasonal