



Canapés & more...

Classic Shrimp Cocktail – 10 for \$18 (GF)
lemon poached prawns served with classic cocktail sauce

Tuna Crudo – \$19 / order
albacore tuna, avocado, cucumber, red onion, roasted red peppers in a stack with chive oil and balsamic reduction, served on wonton crisps

Tuna Tataki – \$19 / order (GF)
seared albacore topped with sesame seeds, green onion miso glaze

Calamari – \$18 / order (GF)
deep fried squid served with tzatziki dip

Potato Rosti – \$2 / piece (GF)
crispy potato slabs served with a spicy tomato aioli

Pork or Veggie Spring Rolls – \$2.00 / pork \$1.75/ veggie
served with tamari sauce

Pacific Cod or BBQ Pulled Pork Tacos (GF) – \$6 each
guacamole, cilantro aioli slaw, red onion marmalade, sracha, fresh cilantro

BBQ Pulled Pork Sliders – \$4 each
Slow cooked succulent BBQ pulled pork, red onion marmalade, aioli slaw

Crepes – \$2.25 / piece
*sweet – cottage cheese & berries -or-
savory – caramelized onions, ham & cheese*

Salmon Tartare – \$3 / piece
chopped raw salmon with red onion creme fraiche on crostinis

Seared Scallops – \$5 / piece (GF)
with a brown butter lemon cream-tarragon sauce

Prosciutto & Melon – \$2.25 / piece (GF)
melon wrapped in prosciutto with balsamic reduction

Watermelon Bites – \$2 / piece (GF)
watermelon chunks with goat cheese, basil and red wine vinegar reduction

Crispy Artichokes – \$2.25 / piece (GF)
deep fried artichokes with marinara and parmesan

Smoked Salmon Devilled Eggs – \$2.25 / piece (GF)
*hard-boiled eggs stuffed with seasoned yolk puree
and topped with smoked salmon*

Minimum order of one dozen per "piece" item appreciated.