
Suggested Canapé Packages

6 pieces – 6 choices	\$21.60 inc GST
8 pieces – 8 choices	\$28.80 inc GST
10 pieces – 10 choices	\$36.00 inc GST

Cold Canapés

Tasmanian smoked salmon, crème fraiche, dill and tiny Lilliput capers in a mini poppy seed bagel

Peking duck crepe filled with cucumber matches, spring onion and chive threads, toasted sesame seeds, shallots and hoi sin sauce

Thai marinated King prawns, threaded onto a skewer and served with a roasted chilli and coriander mayo

Deep dish omelette soufflé of green zucchini, melted gruyere and fresh mint (V) (W)

Mini Vitello Tonnato – roasted veal with celery and tuna mayonnaise in a caper and chive baby sandwich

Marinated roast duck breast, sliced, with cucumber ribbons and chilli jam in a multigrain hightin

Confit of chicken terrine filled with chervil, sautéed field mushrooms, wrapped in sheets of leek and served on a polenta croute

Quinoa cork - stacked quinoa filled with pumpkin pieces, braised leek, dried cranberries and toasted pistachio nuts and topped with labne and microherbs (V) (W)

Green apple and roasted peanut rice paper rolls with bean thread noodles, fresh coriander and lemongrass (W) (V)

Classic baby sandwich of finely poached free range chicken, housemade mayonnaise and flat leaf parsley on white bread

Rare roasted Angus beef tartlet with anchovy butter, spicy tomato relish and baby rocket

Omelette roulade rolled with nori sheets, Tasmanian smoked salmon, fresh cucumber and wasabi yoghurt (W)

Creamy double brie, quince paste and caramelised pear in a baby rye and walnut roll (V)

Prawn and Vietnamese mint rice paper rolls with lemongrass and marinated bean thread noodles (W)

Spelt flour tartlet filled with smoky eggplant and yoghurt puree and dressed with a preserved lemon and baby chervil salad (V) (W)

BBQ sweet corn fritter with fresh pomegranate and raisin salsa (V) (W)

Hot Canapés

Croque Monsieur – baked baby brioche sandwich filled with gypsy ham, creamy béchamel, Dijon mustard and melted gruyere

Caramelised onion, Ligurian olive and cherve pizzette (V)

Spiced carrot and creamy fennel seed pie with parmesan and toasted pine nut crust (V)

Slow cooked Angus beef and Guinness mini pie

Ricotta, torn fresh basil, grilled chorizo and sweet pimento pizzette

Baked fragrant rice of fresh prawns, yoghurt, saffron threads, black pepper and topped with soft labne (W)

Persian duck pie with cardamon, cinnamon and cranberries

Croque Mademoiselle – baked baby brioche sandwich filled with Tasmanian smoked salmon, creamy béchamel and melted gruyere

Cherry bocconcini, semi dried tomato and basil pesto spelt flour pizzette (V)

Chunky Atlantic salmon and dill fish cake with zesty lemon and crisp caper relish (W)

Croquette of Pontiac potato mash, wild mushrooms, Spanish anchovies and Italian parsley served with spicy tomato concasse

Red lentil kofte with raisin and coriander relish (V) (W)

Snapper mini pie with fresh rosemary and crunchy Japanese breadcrumb top

Sweet Canapés

Rich chocolate cake smothered in chocolate ganache and tiny silver balls

Polenta, lemon and almond cake dusted in icing sugar

Lemon curd tart - sweet pastry cup filled with lemon curd and topped with candied zest

Crème brulee - chocolate pastry filled with vanilla bean custard and a torched sugar top

Miniature baked cheesecake with raspberry swirl

Pecan pie encased in chocolate pastry

Baby vanilla cupcake smothered with passionfruit icing and toasted coconut

Sticky date pudding covered in rich caramel ganache

Varlhona chocolate crackles sprinkled with disco sparkles

Pineapple upside down polenta cake with torched sugar top

Miniature poppy seed cheesecake with lemon curd topping



Rocky Road made with cranberries, marshmallow and pistachio and sprinkled with disco sparkles

Carrot cake topped with whipped cream cheese icing and walnuts

Chocolate mud cupcake smothered in chocolate ganache icing

Banana cake with whipped cinnamon icing

Gingerbread cupcake topped with maple syrup icing and cranberry slivers

Sweet pastry cup filled with vanilla cream and finished with seasonal berries

Baby vanilla cupcake smothered with raspberry cream cheese icing

Little New York baked cheesecake with crunchy biscuit base

(V) Vegetarian

(W) Wellbeing – Low carb, low GI, no added sugar, sustainable ingredients

For more information on Wellbeing visit www.eggunlimited.com.au/wellbeing