

WINTER 2025

Canapés



Chef's choice – 4 canapés for **\$18.40pp**, OR select your own for **\$5.10 per canapé**

FROM THE LAND

Goat's cheese and Te Puke truffle tart with pickled forest mushroom
Arancini; spiced pumpkin and feta
Cheddar and mustard croquettes with tomato and chilli jam
Blue cheese cheesecake on a toasted oat and walnut base, topped with grape jelly
Spiced falafel with coconut and sumac yoghurt – GF/Vegan

FROM THE PASTURE

Glazed pork belly with apple purée and pork floss – GF/DF
Katsu chicken with kewpie mayo and Togarashi spice – DF
Duck and orange jelly croissant
Roast rare beef with horseradish crème fraiche and parsnip chip – GF
Barbequed pulled pork with jalapeno mayonnaise and pickles on a sesame bun
Spiced lamb rib bites with chilli caramel – GF/DF

FROM THE SEA

Coromandel 1/2 shell oyster with ponzu and pickled radish – GF/DF
Crumbed prawn with spiced tomato shot – DF
Sesame seared tuna with wasabi, avocado purée and crispy shallot – GF/DF
Miso glazed cured salmon with crème fraiche and a rice cloud – GF
Nobashi crumbed prawn with green curry mayonnaise – DF

SWEET TREATS

Curated selection of Petit-fours tailored for your event.
Sample menu:
Chocolate, Baileys and caramel mousse – GF
Coconut and lemongrass pannacotta with compressed pineapple and vanilla – GF/Vegan
Lemon and raspberry tart with yuzu meringue

GF – Gluten Free, DF – Dairy Free, V - Vegetarian

BayCatering

All prices are per person excluding GST. Please note our dishes may contain nuts or traces of nuts, please ensure you advise your Event Coordinator of your guests' food allergies or intolerances. Prices are subject to change. Minimum guest numbers apply.