

CANAPE MENU

served butler style on platters

Savoury Canapes

Panko Crispy panko and Lemon crusted Chicken skewers served with a Basil infused Tomato relish for dipping	R15
Bobotie Samosas Malay inspired Beef mince in a golden triangle, with a Chutney Yoghurt dressing	R15
Curry Potato Samosas Lightly spiced Curry and Pea filling in a golden triangle, with a Chutney Yoghurt dressing	R10
Greek Meatballs Feta and Pinenut studded Meatballs, with a zesty Tzatziki for dipping	R15
Pistachio & Brie Wontons Toasted Pistachio and gooey Brie Wontons, deep fried till golden	R20
Chicken Wontons Ginger & Spring Onion infused Chicken with Coriander, Almonds and Cream Cheese, wrapped in wonton pastry and deep fried	R20
Thai Fishcakes Mini Fishcakes with Ginger, Spring Onion and Coriander, served with Lime Aioli	R25
Vegetable Springrolls Julienne Vegetables rolled in Springroll Pastry and deep fried and served with sweet Chilli dipping sauce	R10
Brie & Fig Springrolls Gooey Brie & Fig rolled in Springroll Pastry and deep fried till golden	R15
Mushroom Empanadas Thyme Mushroom duxelles Puff Pastry pockets served with Jalapeño Aioli	R15
Chilli Con Carne Empanadas Rich and spicy Beef in Puff Pastry pockets served with Tomato relish for dipping	R20
Rice Paper Wraps Julienne Mange Tout, Cucumber and Spring Onion, tossed with Coriander, Mint and Vietnamese dressing, wrapped in glass Rice paper	R20
Fillet Roses Sweet Indonesian Fillet, Cucumber and Ginger rolled in Nori sheets topped with Kewpi Mayo	R25
Salmon Roses Cold smoked Salmon, Cucumber and Ginger rolled in Nori sheets. topped with Kewpi Mayo	R25
Spanakopita Creamy Spinach and Feta in crispy Phyllo triangles, served with Tahini Yoghurt	R20
Edible Daiquiri Watermelon hearts and Strawberries with Gin and Caster Sugar for dipping	R20

Tempura Prawns Sesame studded Prawns deep fried in a light Tempura Flour, with a Honey Soy dipping sauce	R30
Caprese Popsicles Rosa Tomatoes, Basil and Bocconcini skewers with a Basil Pesto dressing	R15

Sweet Canapes

Mini Milktart Family-inspired Afrikaans treat of Butter-rich Pastry filled with creamy Custard and dusted with Cinnamon	R15
Lemon Meringue Cups Shortcrust pastry base filled with tangy lemon curd and topped with meringue	R20
Peppermint Crisp Cups Creamy Peppermint Crisp dessert with Biscuit base	R20
Mini Cupcakes Moist Vanilla sponge cupcakes topped with Chocolate flavoured all Butter icing	R20
Belgian Brownie Sticky, gooey Belgian Chocolate Brownie with Vanilla Bean Ice Cream and Honeycomb	R20
Cheesecake Cheesecake rounds topped with Berry Coulis	R25
Churros Crispy deep-fried Churros dusted with Cinnamon Sugar with Chilli Chocolate dipping sauce	R20
Fruit Skewers Seasonal Fruit skewers with Berry coulis Yoghurt for dipping	R15
Pecan Slices Toffee pecans set on a short biscuit base	R25
Chocolate Eclairs Choux pastry filled with freshly whipped cream, topped with chocolate fondant	R20

Minimum of 12 people with minimum cost of R120pp

Excludes all drinks

Service Fee of 12% will be added to the final bill for groups of more than 10 guests

Garden Room Venue Hire included for a minimum 20 guests if exclusivity is required