



CANAPÉ MENU

Select 6,8,10 or 12 Items

6 Pieces per head \$17

8 Pieces per head \$22

10 Pieces per head \$27

12 Pieces per head \$32



The Tinsy Cow

MALT & VINE

Mushroom Polenta Squares VEGAN VEGGF GF

Enoki & Shitake Mushroom infused Polenta Squares ~ served with a House Beetroot Balsamic Relish

Caprese Bruschetta VEGF

Fresh Tomato, Fior Di Latte & fresh basil, drizzled with Balsamic Glaze

Caramelised Peanut & Tofu Bites VEGAN VEGGF

Caramelised Peanut & Tofu served on a bed of Fresh Pineapple

Pork & Guacamole Tostaditas GF

Pulled Pork & Guacamole Tostaditas

Sweet Chilli Pomelo Betel Leaves VEGAN VEGGF GF

Green Papaya, Fresh Coriander, Lime & Sweet Chilli

Zaatar Spiced Chickpea Falafel VEGAN

Zaatar Spiced Chickpea Falafel with Date Molasses & Sumac

Vegan Spring Rolls VEGAN

Vegan Springrolls with House Five Spice Plum sauce

Sweet Potato Pakora VEGAN

Sweet Potato Pakora with Peach relish

Mushroom Arancini VEGAN

Mushroom Arancini with House Ranch dipping sauce

Squid GF

Flash fried Squid lightly coated using Chickpea Flour. Served on a Baby Cos Leaf - with House Chilli Salt & our Lemongrass Aioli.

Buttermilk Fried Chicken

Boneless Buttermilk Fried Chicken, with House Japanese Mayo

Rosemary Beef Skewers

Rosemary Beef skewers served with our housemade Tomato relish

Chicken & Avocado Vol au Vents

Small hollow case's of puff pastry filled with Roast Chicken & Avocado

Posh Fish & Chips

Panko Crumbed Barramundi with Shoestring Fries - served with house Tartare and fresh dill in a cool handheld takeaway

Tasmanian Smoked Salmon Blinis

Tasmanian Smoked Salmon Blinis with Fresh Dill & Crème Fraîche

Couverture Chocolate Fudge Brownie

Chocolate Fudge Brownie, Single origin Venezuelan Bittersweet Chocolate - served with Crème Chantilly & Raspberry Coulis

Cinnamon & Nutmeg Doughnut Balls

Made fresh to Order.
In-house Delicious Cinnamon & Nutmeg Doughnut Balls - served with House Salted Caramel & Raspberry Cream.