

Casoni. Canapé Options

Canape Menu Spring / Summer 2016

\$40 Option

Globe Artichoke fritters, Saffron Aioli (V, DF)

Sicilian Bruschetta. Caponata, Ricotta, Green Olive, Pickled Sardines

Pastrami Sandwich. Seeded Mustard, Roasted Red Pepper, Caramalised Red Onion, Provolone

Insalata. Snow Pea Tendrils, Watercress, Radicchio, Ruby Grapefruit (V, DF)

House Baked Focaccia, Joseph EVO

Salumi Board, House Fermented Pickles

Cheese Board, Quince Mustard Paste, Crostini

\$50 Option

Globe Artichoke fritters, Saffron Aioli (V, DF)

Pastrami Sandwich. Seeded Mustard, Roasted Red Pepper, Caramalised Red Onion, Provolone (DF)

Fettuccine, Spring Peas, Chinese Cabbage, Prosciutto

Risotto of Beetroot, Gorgonzola Sauce (V)

Insalata. Snow Pea Tendrils, Watercress, Radicchio, Ruby Grapefruit (V, DF)

House Baked Focaccia, Joseph EVO

Salumi Board, House Fermented Pickles

Cheese Board, Quince Mustard Paste, Crostini

Spring Berry Zabaglione, Biscotti

\$60 Option

Globe Artichoke fritters, Saffron Aioli (V, DF)

Sicilian Bruschetta. Caponata, Ricotta, Green Olive, Pickled Sardines

Pastrami Sandwich. Seeded Mustard, Roasted Red Pepper, Caramalised
Red Onion, Provolone

Fettuccine, Spring Peas, Chinese Cabbage, Prosciutto

Milly Hill Lamb Rump, Spring Beans, Cherry Tomato, Yoghurt

Risotto of Beetroot, Gorgonzola Sauce (V)

Insalata. Snow Pea Tendrils, Watercress, Radicchio, Ruby Grapefruit
(V,DF)

House Baked Focaccia, Joseph EVO

Salumi Board, House Fermented Pickles

Cheese Board, Quince Mustard Paste, Crostini

Spring Berry Zabaglione, Biscotti

DF - Dairy Free

V - Vegetarian

EVO - Extra Virgin Olive Oil