



Mediterranean & Moorish style Canapés

Perfect for cocktail functions. Impress your guests with a selection of our mouth-watering handcrafted canapés at your next event. We take pride in using only the freshest local ingredients. Our attentive, professional staff will serve your selection of hot and cold canapés and morsels of finger food on beautiful platters and trays. An Open Table canapé, with a glass of champagne or wine, is a beautiful way to embark on a special occasion.



- Rock oyster with champagne brine
- Charred tuna skewers served with a pepper coulis
- Roasted sumac lamb and smoky eggplant on mini pita breads, garnished w/ micro coriander
- Sesame crusted fish fingers served with lime aioli
- Moroccan style organic chicken encrusted in filo pastry cigars served with Cooper's Shoot tomato salsa
- Crostini of local grass-fed beef fillet served with salsa verde and micro herbs
- Marinated organic beef, caramelised onions and figs in filo pastry cigars served with harissa yoghurt
- Organic lamb kebabs with mint and yoghurt dressing
- Mini pizza served with cumin-spiced minced lamb, pinenuts & a yoghurt coriander dressing
- King prawn skewers marinated in chilli, garlic and parsley
- Crumbed calamari with citrus drizzle / Salt+pepper squid served w/ saffron aioli
- Mini grass-fed beef burgers, onion jam and beetroot pickle
- Chermoula marinated Barramundi served on ceramic spoons
- Exotic Moroccan carrot salad tartlets drizzled w/ pomegranate vinegar
- Baked beetroot, caramelised onions, Nimbin valley goat cheese & micro herbs
- Pumpkin and gorgonzola tartlets with oregano
- Zucchini ricotta & dill fritters served with chipotle aioli
- Haloumi parcels served with smoky eggplant and vino cotto drizzle
- Smoked carrot and roasted tofu encrusted in filo pastry rolls served w/ a spicy chutney
- Mozzarella arancini served w/ paprika anchovy tartor
- Cauliflower fritters served w/ green tahini sauce
- Pumpkin burghul kibbeh filled silverbeet and chickpea salad