



Canapé Menu 1

Chalmar beef carpaccio, caper berries, wild rocket, shaved pecorino & extra virgin olive oil

Crispy Duck spring rolls with Asian salad and mango crisps

Seared yellow-fin tuna tataki, lemon emulsion & baby pea shoots

Mini Portuguese steak prego-rolls with wild rocket

Fior di Latte and plum tomato caprese salad with crispy basil

Mini 100% pure beef burgers, mature cheddar, pickled cucumber & red onion marmalade

Chinese char-sui chicken breast kebabs

Franschoek smoked salmon trout, chive blini with lemon crème fraiche

Selection of rich homemade brownies

R245 Per Person

Canapé Menu 2

Rare roast beef on herbed bruschetta, horseradish emulsion with micro salad

Spicy chicken drumlets with blue cheese dipping sauce

Vegetarian spring rolls with sweet chilli sauce

Macaroni cheese croquettes with Dijon mustard mayo

Garden pea, mint and marscapone arrancini with garlic aioli

Steamed pork dumplings with soy gel and pickled bamboo shoots

Grilled ostrich skewers, poached apricot and harissa

Millionaire shortbread cheesecake squares

R210 Per Person



Canapé Menu 3

Jalapeno Half Moons

Vietnamese rice paper wraps with sweet plum dipping sauce

Linefish goujons with homemade sauce gribiche

Grilled courgette, roasted red pepper and tahini roulade

Cajun beef sausage puffs with bourbon mustard

Mini chicken, corn and guacamole fajitas, sour cream and red bean salsa

Chipotle prawn and pineapple skewers

Pink champagne snowballs

R195 Per Person