



## RANGE OF NO.4 MENU'S

Main Menu & Gluten Free

Breakfast / Brunch & Gluten Free

Kids Menu

### FUNCTIONS

Set Menu - Lunch

Set Menu - Dinner 1

Sert Menu Dinner 2

Canape

## PLATTERS

*No.4 platters, a perfect selection of nibbles to share amongst friends.*

**Mediterranean** 29.5 / 49.5

European sliced cold meats, artichoke hearts, feta, marinated Mediterranean vegetables, olives, crispy fried calamari, dips and toasted breads.

**Middle Eastern** 29.0 / 47.5

Lemon chicken wings, sesame lamb balls, beef tafta, minted yoghurt, tabbouleh salad, chilli hummus, pita bread.

## BREADS

**Garlic Loaf** 10.5

Toasted Pugliese loaf with whipped garlic and herb butter.

**Locally Baked Ciabatta** 15.0

With 4 Groves extra virgin oil, white bean dip and balsamic vinegar.

## TO START

**No.4 Chowder** 15.0

Our staff will advise you of the chef's daily creation.

**Chicken Liver Parfait** 16.0

With port wine jelly, cornichons, toasted French bread.

**Crispy Calamari** 15.0 / 29.0

Marinated in lemon and herbs, crispy fried with Japanese panko crumbs, served with a sherry and roasted garlic aioli.

**Sizzling Prawns** 18.0

Garlic and chilli prawns cooked in a cast iron pot, served with French bread.

**Pan Fried Gnocchi** 16.5

Pinenut and porcini gnocchi with orange jus, shaved parmesan, porcini foam, micro herbs.

**Arancini** 15.5

Saffron risotto balls filled with local chorizo and whipped Pigeon Bay preserved lemon butter.

## FOOD FOR THOUGHT

**No.4 Classic Caesar** **20.0**     *Add Grilled Chicken* **6.0**  
 Cos lettuce, bacon, poached egg, garlic croutons, anchovies, shaved parmesan, tossed in a creamy Caesar dressing.

**Honey Roasted Vegetable Salad** **21.5**  
 Roasted winter vegetables, balsamic and honey roasted pistachios, rosemary marinated creamy feta.

**Vegetarian Parcel** **19.0**  
 Spinach, roasted kumara, mushrooms, feta, wrapped in filo, with mixed leaf salad and honey truffle dressing.

**Market Fish and Chips** **Market Price**  
 Monteith's Golden beer battered fresh fish with mini Caesar salad, fries, tartare and tomato sauce.

**No.4 Burger**     **Chicken Breast** **22.5** *or* **160g Venison Steak** **25.0**  
 With Swiss cheese, caramelised onion, beetroot jam on toasted ciabatta, with rosemary crumbed hand-cut house wedges and aioli.

**Venison au vin Pie** **23.0**  
 No.4's own version of this French classic, a venison pie with puff pastry top and a side of creamy truffle mash.

**Pollo Novello** **23.5**  
 Diced chicken breast, mushrooms, bacon, spring onions, creamy parmesan and white wine sauce, with Rigatoni pasta.

**Braised Pork Belly Pasta** **22.0**  
 Apple cider braised pork belly with Conchiglioni pasta, peas, red wine jus and parmesan.

**Saffron Risotto** **20.5**     *Add Smoked Chicken* **6.0**  
 With green peas, fresh basil, whipped Pigeon Bay preserved lemon butter and parmesan.

### SIDES

Mini Caesar	<b>7.0</b>
Mixed green salad	<b>6.0</b>
House made crumbed onion rings	<b>5.0</b>
Honeyed yams and baby carrots	<b>7.5</b>
Brussels sprouts with streaky bacon in creamy white wine sauce	<b>8.5</b>
Fries w tomato sauce and aioli	<b>6.5/9.5</b>
Wedges w sour cream and sweet chilli	<b>9.0/ 13.5</b>

### EXTRAS

Aioli	<b>1.5</b>
Sour cream	<b>2.0</b>
Sweet chilli	<b>1.5</b>

## MAINS

### Fresh from the Sea

### Market Price

Our staff will advise you of the chef's daily creation from the deep.

#### Lamb Rump 200g

39.5

With creamy oregano and thyme dauphinoise potato, steamed baby carrots, confit garlic bulb and red wine jus.

*Matching Ale: Original*

#### Braised Lamb Shank

One - 26.0 / Two - 38.0

Hind shank on a spicy tomato and mixed bean cassoulet with pomegranate molasses and sumac tomato dust.

*Matching Ale: Original*

#### Canterbury Pork Belly

28.5

Crispy slow roasted pork, orange kumara croquette, caramelised chilli and lime sauce.

*Matching Ale: Pilsner*

#### No.4's Duo - Scallop and Pork

34.0

Seared Atlantic scallops on green pea puree, lemon vincotta. Crispy slow roasted pork belly, orange kumara croquette, caramelised chilli and lime sauce.

*Matching Ale: Single Source*

#### Orange Cured Duck Leg

One - 30.0 / Two - 43.5

On Canterbury du puy lentils sautéed with bacon, carrots, spinach and red wine jus.

*Matching Ale: Celtic*

## PRIME CANTERBURY BEEF

### ANGUS GRASS FED - 30 days aged

#### Sirloin 250g

32.0

With sautéed bacon and chicken livers, spinach, truffle butter crushed gourmet potatoes and red wine jus.

#### Ribeye 400g

39.5

Cooked to your liking with onion rings, rosemary crumbed hand-cut house wedges and red wine jus.

### WAKANUI - BMS - 3 Age 18-24 mths Grain Fed 90 + days 21 days aged

#### Rump 400g

37.5

#### Fillet 150g

31.5

#### Fillet 300g

49.5

Our Wakanui beef is cooked to your liking, served with creamy oregano and thyme dauphinoise potato and red wine jus.

*\* Please allow 30 minutes minimum for cooking times.*

## DESSERT

### Chocolate Mud Cake

16.5

Served warm with cinnamon mixed berry compote and berry granita.

### Lemon Tart

15.5

Served with vanilla mascarpone, candied citrus peel and citrus syrup.

### No.4 Affogato

17.0

Vanilla bean ice cream, shortbread fingers, espresso shot and a choice of Grand Marnier, Frangelico or Baileys liqueur.

### Strudel

15.5

Thyme infused apple and gooseberry strudel with vanilla bean ice cream and apple syrup.

## CHEESE

24.0 / 34.0

Mt Domet Brie, Barry's Bay Cheddar and Windsor Blue with vanilla and brandy apricots puree, toasted baguette.

## DESSERT WINES

			100ml gl	375ml bt
Deen De Bortoli Botrytis Semillon	07	N.S.W	10.5	39.5
Pegasus Bay 'Finale' Noble Semillon	07/08	Waipara		79.0
Alan Scott Late Harvest Sauvignon Blanc	08	Marlbrough	13.0	57.5

## TEA AND COFFEE

### Loose Leaf Tea

4.6

English Breakfast	Earl Grey
Peppermint	Mixed Berry
Green and Lemon	Honey Blend

### Chai Latte Glass

4.3

### Liquor Coffee

12.5

Whiskey, Galliano, Sambucca, Frangelico, Baileys or Kahlua

### Hummingbird Coffee

Espresso: Short or Long	3.5
Cappuccino, Flat White	4.0
Latte	4.1
Latte Bowl	5.6
Hot Chocolate	4.7
Moccachino	4.7
Iced Coffee / Iced Chocolate	6.2
Soy milk	.50
Decaffeinated	.50
Hazelnut, Vanilla, Caramel	.50

# GLUTEN FREE

*Dishes selected by our chef as the perfect option for gluten free diners.  
Please ensure you advise our staff when placing your order.*

## PLATTERS

**Mediterranean** 29.5 / 49.5  
European sliced cold meats, artichoke hearts, feta, marinated Mediterranean vegetables, olives, dips and toasted gluten free breads.

**Middle Eastern** 29.0 / 47.5  
Lemon chicken wings, sesame lamb balls, beef tafta, minted yoghurt, chilli hummus and gluten free bread.

## TO START

**Chicken Liver Parfait** 16.0  
With port wine jelly, cornichons, toasted gluten free bread.

**Sizzling Prawns** 18.0  
Garlic and chilli prawns cooked in a cast iron pot, served with toasted gluten free bread.

## FOOD FOR THOUGHT

**No.4 Classic Caesar** 20.0  
Cos lettuce, bacon, poached egg, anchovies, shaved parmesan, tossed in a creamy Caesar dressing.

**Add Grilled Chicken** 6.0

**Honey Roasted Vegetable Salad** 21.5  
Roasted winter vegetables, balsamic and honey roasted pistachios, rosemary marinated creamy feta.

**Saffron Risotto** 20.5  
With green peas, fresh basil, whipped Pigeon Bay preserved lemon butter and parmesan.

**Add Smoked Chicken** 6.0

## MAIN

**Fresh from the Sea** *Market Price*  
Our staff will advise you of the chef's daily creation from the deep.

**Sirloin 250g** 32.0  
With sautéed bacon and chicken livers, spinach, truffle butter crushed gourmet potatoes.

**Ribeye 400g** 39.5  
Cooked to your liking with baked hand-cut house wedges.

**Lamb Rump 200g** 39.5  
With creamy oregano and thyme dauphinoise potato, steamed baby carrots, confit garlic bulb.

**Braised Lamb Shank** *One-26.0 / Two-38.0*  
Hind shank on a spicy tomato and mixed bean cassoulet with pomegranate molasses and sumac tomato dust.

**Canterbury Pork Belly** 28.5  
Crispy slow roasted pork with honeyed yams and baby carrots, caramelised chilli and lime sauce.

**No.4's Duo - Scallop and Pork** 34.0  
Seared Atlantic scallops on green pea puree, lemon vincotta. Crispy slow roasted pork belly, honeyed yams, caramelised chilli and lime sauce.

**Orange Cured Duck Leg** *One-30.0 / Two-43.5*  
On Canterbury du puy lentils sautéed with streaky bacon, carrots, spinach.

## DESSERT & CHEESE

**No.4 Affogato** 17.0  
Vanilla bean ice cream, shortbread fingers espresso shot and a choice of Grand Marnier, Frangelico or Baileys liqueur.

**Premium Cheeses** 24.0 / 34.0  
Mt Domet Brie, Barry's Bay Cheddar and Windsor Blue with vanilla and brandy apricots puree, toasted gluten free bread.

# WEEKEND BREAKFAST / BRUNCH

9am - 3pm Weekends and public holidays

Freshly Squeezed Orange Juice 6.2 / No.4 Breakfast Bloody Mary 10.0

## BREAKFAST

The perfect addition to any breakfast - No.4's signature Potato Hash (2) 4.5

**Toast and preserves** 5.5

5 grain or ciabatta and spreads

**Fendalton Farmers Feed** 15.5

Eggs poached or fried with a smoked bacon chop on toasted mega grain loaf.

**Banana and Honeyed Ricotta** 13.5

Grilled banana with cinnamon and honey ricotta on toasted ciabatta.

**French Toast** 17.0

With grilled banana, bacon, maple syrup and yoghurt.

**Roasted Mushrooms** 15.0

Garlic and thyme roasted field mushrooms on toasted mega grain, topped with chive sour cream.

**Merivale Belly Buster** 20.5 *Vegetarian option* 15.5

2 eggs poached or fried with bacon, mushrooms, tomatoes and bratwurst sausages on toasted mega grain loaf with potato hash.

**Smoked Chicken Omelette** 15.5

3 egg baked omelette with smoked chicken, mushroom, brie cheese, spinach and fresh herbs.

**Bacon Buttie** 11.5

Crispy bacon, Swiss cheese & tomato. Stacked between 2 slices of toasted Vienna loaf.

**Hot Smoked Salmon** 18.5

Manuka and maple smoked salmon on potato hash with poached eggs and basil hollandaise.

**No.4 Eggs** 16.5

**Benny** - Poached, with champagne ham and basil hollandaise on toasted mega grain loaf.

**Florentine** - Poached, with spinach and grilled Portobello mushrooms, basil hollandaise on toasted mega grain loaf.

**Pancake Stacks** (All served with cream)

- Apple, gooseberry and cinnamon with maple syrup. 15.0

- Bacon, bananas and maple syrup. 17.0

**Porridge**

Dried figs, almonds and banana with maple syrup 11.5

## BREAKFAST SIDES

Black Pudding, bacon or 4 Bratwurst sausages 6.5 **No.4 Potato hash (2)** 4.5

2 eggs (poached, fried or scrambled) *or* grilled tomato. 4.0

## PLATTERS

**Mediterranean** 29.5 / 49.5

European sliced cold meats, artichoke hearts, marinated feta, marinated Mediterranean vegetables, olives, crispy fried calamari, dips and toasted breads.

**Middle Eastern** 29.0 / 47.5

Lemon chicken wings, sesame lamb balls, beef tafta, minted yoghurt, tabbouleh salad, chilli hummus, pita bread.

# BRUNCH

<b>Garlic Loaf</b>	<b>10.5</b>	
Toasted Pugliese loaf with whipped garlic and herb butter.		
<b>Locally Baked Ciabatta</b>	<b>15.0</b>	
With 4 Groves extra virgin oil, white bean dip and balsamic vinegar.		
<b>Crispy Calamari</b>	<b>15.0/ 29.0</b>	
Marinated in lemon and herbs, crispy fried with Japanese panko crumbs, with sherry and roast garlic aioli.		
<b>Arancini</b>	<b>15.5</b>	
Saffron risotto balls filled with local chorizo and whipped Pigeon Bay preserved lemon butter.		
<b>Sizzling Prawns</b>	<b>18.0</b>	
Garlic and chilli prawns cooked in a cast iron pot served with French bread.		
<b>No.4 Classic Caesar</b>	<b>20.0</b>	<b>Add Grilled Chicken 6.0</b>
Cos lettuce, bacon, poached egg, garlic croutons, anchovies, parmesan, tossed in a creamy Caesar dressing.		
<b>Honey Roasted Vegetable Salad</b>	<b>21.5</b>	
Roasted winter vegetables, balsamic and honey roasted pistachios, rosemary marinated creamy feta.		
<b>Vegetarian Parcel</b>	<b>19.0</b>	
Spinach, roasted kumara, mushrooms, feta, wrapped in filo, with mixed leaf salad and honey truffle dressing.		
<b>Pollo Novello</b>	<b>23.5</b>	
Diced chicken breast, mushrooms, bacon, spring onions, creamy parmesan and white wine sauce, with Rigatoni pasta.		
<b>Venison au vin Pie</b>	<b>23.0</b>	
No.4's own version of this French classic, a venison pie with puff pastry top and a side of creamy truffle mash.		
<b>Market Fish and Chips</b>	<b>Market Price</b>	
Monteith's Golden beer battered fish with mini Caesar, fries, tartare and tomato sauce.		
<b>No.4 Burger -</b>	<b>Chicken Breast 22.5</b>	<b>or 150g Venison Steak 25.0</b>
With Swiss cheese, caramelised onion, beetroot jam on toasted ciabatta, with rosemary crumbed hand-cut house wedges and aioli.		
<b>Ribeye 400g</b>	<b>39.5</b>	
Cooked to your liking with onion rings, rosemary crumbed hand-cut house wedges and red wine jus.		
<b>Canterbury Pork Belly</b>	<b>28.5</b>	
Crispy slow roasted pork on orange kumara croquette, caramelised chilli and lime sauce.		

## SIDES

Mini Caesar	<b>7.0</b>
House Made Crumbed Onion Rings	<b>5.0</b>
Mixed green salad	<b>6.0</b>
Honeyed yams and baby carrots	<b>7.5</b>
Brussels sprouts with streaky bacon in creamy white wine sauce	<b>8.5</b>
Fries w tomato sauce and aioli	<b>6.5/9.5</b>
Wedges w sour cream and sweet chilli	<b>9.0/13.5</b>

## EXTRAS

Aioli	<b>1.5</b>
Sour cream	<b>2.0</b>
Sweet chilli	<b>1.5</b>

# GLUTEN FREE BREAKFAST / BRUNCH

*Dishes selected by our chef as the perfect option for gluten free diners.  
Please ensure you advise our staff when placing your order.*

**Freshly Squeezed Orange Juice 6.2 / No.4 Breakfast Bloody Mary 10.0**

## BREAKFAST

<b>Toast and preserves</b> Gluten free bread and spreads.	5.5
<b>Fendalton Farmers Feed</b> Eggs poached or fried with a smoked bacon chop on toasted gluten free bread.	15.5
<b>Roasted Mushrooms</b> Garlic and thyme roasted field mushrooms on toasted gluten free bread, topped with chive sour cream.	15.0
<b>Merivale Belly Buster</b> 2 eggs poached or fried with bacon, mushrooms, tomatoes and bratwurst sausages on toasted gluten free bread with potato hash. <i>Vegetarian Option</i>	20.5 15.5
<b>Smoked Chicken Omelette</b> 3 egg baked omelette with smoked chicken, mushroom, brie cheese, spinach and fresh herbs.	15.5
<b>Bacon Buttie</b> Crispy bacon, Swiss cheese & tomato. Stacked between 2 slices of toasted gluten free bread.	11.5
<b>Hot Smoked Salmon</b> Manuka and maple smoked salmon on potato hash with poached eggs and basil hollandaise.	18.5
<b>No.4 Eggs</b> <b>Benny</b> - Poached, with champagne ham and basil hollandaise on toasted gluten free bread. <b>Florentine</b> - Poached, with spinach and grilled Portobello mushrooms, basil hollandaise on toasted gluten free bread.	16.5

## BREAKFAST SIDES

Your choice of Black Pudding, bacon or 4 bratwurst sausages	6.5
Your choice of 2 eggs (poached, fried or scrambled) or grilled tomato	4.0
No.4 Potato Hash	4.5

## PLATTERS

<b>Mediterranean</b> European sliced cold meats, artichoke hearts, feta, marinated Mediterranean vegetables, olives, dips and toasted gluten free breads.	29.5 / 49.5
<b>Middle Eastern</b> Lemon chicken wings, sesame lamb balls, beef tafta, minted yoghurt, chilli hummus and gluten free bread.	29.0 / 47.5

## BRUNCH

<b>Sizzling Prawns</b> Garlic and chilli prawns cooked in a cast iron pot, served with toasted gluten free bread.	18.0
<b>No.4 Classic Caesar</b> Cos lettuce, bacon, poached egg, anchovies, shaved parmesan, tossed in a creamy Caesar dressing.	20.0
<b>Add Grilled Chicken</b>	6.0
<b>Honey Roasted Vegetable Salad</b> Roasted winter vegetables, balsamic and honey roasted pistachios, rosemary marinated creamy feta.	21.5
<b>Fresh from the Sea</b> Our staff will advise you of the chef's daily creation from the deep.	<i>Market Price</i>
<b>Ribeye 400g</b> Cooked to your liking with baked hand-cut house wedges.	39.5
<b>Canterbury Pork Belly</b> Crispy slow roasted pork with honeyed yams and baby carrots, caramelised chilli and lime sauce.	28.5

## SIDES

Mixed green salad	6.0
Honeyed yams and baby carrots	7.5
Brussels sprouts with streaky bacon in creamy white wine sauce	8.5
Fries w tomato and aioli	6.5 / 9.5

for kids 12 years & under



## NO.4'S KIDS MENU

<b>Fish 'n' Chips</b> Battered fish with salad, fries and tomato sauce.	<b>\$10.5</b>
<b>No.4 Pasta</b> Penne with bacon in a creamy sauce.	<b>\$10.5</b>
<b>Hot Dog</b> With tomato sauce, mustard and fries	<b>\$10.5</b>
<b>Mini Steak</b> 100g Sirloin with spinach, fries & gravy	<b>\$11.0</b>
<b>Kid's Wrap</b> Tender chicken, tomatoes, cheese, mesculan and mayo in a wrap, served with fries.	<b>\$10.5</b>
<b>Ice Cream Sundae</b> Goody Goody Gum Drops ice cream, with a choice of berry <i>or</i> chocolate sauce, and M&M minis <i>or</i> sprinkles	<b>\$6.0</b>
<b>MUD CAKE</b> With vanilla ice-cream.	<b>\$6.0</b>

### Brunch

*Served weekends & public holidays*

<b>Baby Pancake Stack</b> Drizzled in maple syrup.	<b>\$8.0</b>
<b>Bacon Buttie</b> Sizzling bacon on toasted ciabatta with tomato sauce.	<b>\$8.0</b>
<b>Poached Egg</b> Poached free-range egg served on toasted ciabatta.	<b>\$8.0</b>

### Drinks

<b>Fluffy</b>	<b>\$1.5</b>	<b>Fizz (Soft Drink)</b>	<b>\$3.0</b>
<b>Hot Chocolate</b>	<b>\$3.5</b>	<b>Mini Me OJ</b>	<b>\$3.5</b>

## LUNCH - SET MENU

2 Courses - \$38.5 p.p. / 3 Courses - \$53.5 p.p.

*"One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating."  
~Luciano Pavarotti~*

### TO START

#### **Garlic Loaf**

Toasted Pugliese loaf with whipped garlic and herb butter.

*or*

#### **Crispy Calamari**

Marinated in lemon and herbs, crispy fried with Japanese panko crumbs with sherry and roast garlic aioli.

*or*

#### **No.4 Chowder**

Our staff will advise you of the chef's daily creation.

### MAINS

#### **Pollo Novello**

Diced chicken breast, mushrooms, bacon, spring onions, creamy parmesan and white wine sauce, with Rigatoni pasta.

*or*

#### **Vegetarian Parcel**

Spinach, roasted kumara, mushrooms, feta, wrapped in filo, with mixed leaf salad and honey truffle dressing.

*or*

#### **No.4 Burger - Chicken Breast**

With Swiss cheese, caramelised onion, beetroot jam on toasted ciabatta, with rosemary crumbed hand-cut house wedges and aioli.

### DESSERTS

#### **Lemon Tart**

Served with vanilla mascarpone, candied citrus peel and citrus syrup.

*or*

#### **Strudel**

Thyme infused apple and gooseberry strudel with vanilla bean ice cream and apple syrup.

# DINNER - SET MENU 1

2 Courses - \$43.5 p.p / 3 Courses - \$58.5 p.p.

*"One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating."  
~Luciano Pavarotti~*

## TO START

### **No.4 Chowder**

Our staff will advise you of the chef's daily creation.

*or*

### **Crispy Calamari**

Marinated in lemon and herbs, crispy fried with Japanese panko crumbs with sherry and roast garlic aioli.

*or*

### **Arancini**

Saffron risotto balls filled with local chorizo and whipped Pigeon Bay preserved butter.

## MAINS

### **Braised Lamb Shank**

Hind shank on a spicy tomato and mixed bean cassoulet with pomegranate molasses and sumac tomato dust.

*or*

### **Saffron Risotto**

With green peas, fresh basil, whipped Pigeon Bay preserved lemon butter and parmesan.

*or*

### **Canterbury Pork Belly**

Crispy slow roasted pork, orange kumara croquette, caramelised chilli and lime sauce.

## DESSERTS

### **Chocolate Mud Cake**

Served warm with cinnamon berry compote.

*or*

### **Strudel**

Thyme infused apple and gooseberry strudel with vanilla bean ice cream and apple syrup.

## DINNER – SET MENU 2

2 Courses - \$49.0 p.p./ 3 Courses - \$66.0 p.p.

*“One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating.”*

*~Luciano Pavarotti~*

### TO START

#### **No.4 Chowder**

Our staff will advise you of the chef's daily creation.

*or*

#### **Pan Fried Gnocchi**

Pinenut and porcini gnocchi with orange jus, shaved parmesan, porcini foam, micro herbs.

*or*

#### **Chicken Liver Parfait**

With port wine jelly, cornichons, toasted French bread.

### MAINS

#### **250g Sirloin**

With sautéed bacon and chicken livers, spinach, truffle butter crushed new potatoes and red wine jus.

*or*

#### **Fresh from the Sea**

Our staff will advise you of the chef's daily creation from the deep.

*or*

#### **No.4's Duo – Scallop and Pork**

Seared Atlantic scallops on green pea puree, lemon vincotta. Crispy slow roasted pork belly, orange kumara croquette, caramelised chilli and lime sauce.

### DESSERTS

#### **Chocolate Mud Cake**

Served warm with cinnamon berry compote.

*or*

#### **Lemon Tart**

Served with vanilla mascarpone, candied citrus peel and citrus syrup.

*or*

#### **Strudel**

Thyme infused apple and gooseberry strudel with vanilla bean ice cream and apple syrup.

# *Canapé menu*

**For groups of 20 people and over**

Select one of the following canapé menus to enhance your function.  
*Please give five days notice prior to your booking.*

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## **Canapé menu one**

*\$14.50 per person*

Spring rolls and samosas with sweet chilli sauce  
Mini tomato and basil bruschetta  
Mini pork belly, herb salad, caramelised chilli and lime sauce  
Mini chicken caesar rolls  
Saffron and chorizo arancini balls

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## **Canapé menu two**

*\$17.00 per person*

Chicken skewers with satay sauce  
Duck, orange, hoi sin, rice paper spring roll  
Mini tomato and basil bruschetta  
Mini pork belly, herb salad, caramelised chilli and lime sauce  
Saffron and chorizo arancini balls  
Braised lamb shank on pea puree

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## **Canapé menu three**

*\$20 per person*

Duck, orange and hoisin rice paper spring roll  
Pate en cruets with sliced cornichon and apple glaze  
Smoked salmon, radish, crème fraiche and vincotto bellini  
Saffron and chorizo arancini balls  
Braised lamb shank on pea puree  
Beef fillet en cruets with blue cheese and quince paste  
Mini pork belly, herb salad, caramelised chilli and lime sauce