

VEGETARIAN

- Lemon and thyme risotto ball with truffle mayo
- Crispy fried butternut ravioli in a parmesan cream sauce
- Wild mushroom mini frittata
- Brie croquette with cranberry and fig jam
- Spinach and feta phyllo parcel
- Greek salad skewer with balsamic reduction
- Cream cheese, basil pesto, sundried tomato bruschetta
- Caramelised onion and goats cheese tartlet
- Crumbed mozzarella stick with chilli-tomato sauce
- Cape Malay potato samoosa with chutney



BEEF

- Bobotie stuffed baby vetkoek
- Beef rosti with roasted garlic sauce
- Biltong, red onion and cream cheese phyllo cigar
- Beef Wellington bite with mushrooms and horseradish cream
- Balsamic steak crostini with herbed cheese and wild rocket
- Beef phyllo tartlet with avocado crema
- Tender Asian marinated beef skewer
- Pulled beef croquette with chipotle mayo
- Rosemary lamb sausage roll with tomato chili jam
- Spicy lamb kofta with mint tzatziki



CHICKEN

- Butter chicken toasted naan bite
- Creamy chicken and mushroom mini pot pie
- Chicken, feta and peppadew ball with sweet chilli
- Chicken potsticker smothered in dumpling sauce
- Mini fried chicken waffle stick with maple drizzle
- Korean chicken pop tossed in sesame and spring onion
- Coconut curry chicken satay with peanut sauce
- Mini Mexican chicken tostadas
- Cheesy chicken and corn fritter with smoked paprika aioli
- Basil chicken mayo salad phyllo cup



SEAFOOD

- Bite size fish taco with fresh salsa
- Prawn cocktail crostini
- Thai style fishcake with lime aioli
- Salmon cream cheese blini
- Garlic and herb crumbed mussel in half shell
- Salmon rose in soy sauce
- Panko prawn with sriracha mayo
- Smoked snoek vol-au-vent
- Prawn and cheese spring roll with coriander chutney
- Freshly shucked oysters served with lemon, tabasco and black pepper - *R28/oyster (minimum order 60)

