



# CANAPÉ MENU

Select 6,8,10 or 12 Items

6 Pieces per head \$17

8 Pieces per head \$22

10 Pieces per head \$27

12 Pieces per head \$32



The Tinsy Cow  
  
MALT & VINE

## Mushroom Polenta Squares VEGAN VEGG GF

Enoki & Shitake Mushroom infused Polenta Squares ~ served with a House Beetroot Balsamic Relish

## Caprese Bruschetta GF

Fresh Tomato, Fior Di Latte & fresh basil, drizzled with Balsamic Glaze

## Caramelised Peanut & Tofu Bites VEGAN VEGG

Caramelised Peanut & Tofu served on a bed of Fresh Pineapple

## Pork & Guacamole Tostaditas GF

Pulled Pork & Guacamole Tostaditas

## Sweet Chilli Pomelo Betel Leaves VEGAN VEGG GF

Green Papaya, Fresh Coriander, Lime & Sweet Chilli

## Zaatar Spiced Chickpea Falafel VEGAN

Zaatar Spiced Chickpea Falafel with Date Molasses & Sumac

## Vegan Spring Rolls VEGAN

Vegan Springrolls with House Five Spice Plum sauce

## Sweet Potato Pakora VEGAN

Sweet Potato Pakora with Peach relish

## Mushroom Arancini VEGAN

Mushroom Arancini with House Ranch dipping sauce

## Squid GF

Flash-fried Squid lightly coated using Chickpea Flour. Served on a Baby Cos Leaf - with House Chillli Salt & our Lemongrass Aioli.

## Buttermilk Fried Chicken

Boneless Buttermilk Fried Chicken, with House Japanese Mayo

## Rosemary Beef Skewers

Rosemary Beef skewers served with our housemade Tomato relish

## Chicken & Avocado Vol au Vents

Small hollow case's of puff pastry filled with Roast Chicken & Avocado

## Posh Fish & Chips

Panko Crumbed Barramundi with Shoestring Fries - served with house Tartare and fresh dill in a cool handheld takeaway

## Tasmanian Smoked Salmon Blinis

Tasmanian Smoked Salmon Blinis with Fresh Dill & Crème Fraîche

## Couverture Chocolate Fudge Brownie

Chocolate Fudge Brownie, Single-origin Ecuadorian Bittersweet Chocolate - served with Crème Chantilly & Raspberry Coulis

## Cinnamon & Nutmeg Doughnut Balls

Made fresh to Order.  
In-house Delicious Cinnamon & Nutmeg Doughnut Balls.  
- served with House Salted Caramel & Raspberry Coulis.