

Bulimba Golf Club can cater for any dietary requirements. Please confirm any dietary requirements with your Functions Coordinator prior to your event.

Minimum 20 guests.

## Four canapes \$12pp | Six canapes \$15pp | Eight canapes \$18pp

Additional canapes \$2.25pp per canape

Canapes			Grazing platters (serves approx. 10 guests)
Roasted sweet potato, pumpkin & feta cheese frittata (gf)	Potato spun prawns w wasabi kopi mayo	House made pork & fennel seed sausage rolls w chilli apple compote	Gourmet trio of dips platter \$45 Crusty sliced Turkish bread w
Porcini mushroom & truffle oil arancini w spiced aioli (gf)	Spice dusted squid w tartare sauce	Lamb ragu arancini w aioli (gf)	house made dips including spiced tomato pesto, olive oil and balsamic & black olive
Spiced potato & onion curry puff w cumin yoghurt	Freshly picked crab w mango, chilli, lime & avocado mousse (gf)	Shredded Moroccan lamb on grissini w cucumber yoghurt & micro herbs	tapenade  Antipasto platter \$55
Vegetable samosa w date & tamarind chutney	Asian style poached chicken rice paper rolls w chilli & tamarind slaw & sesame dip	Spiced Moroccan pulled lamb & tzatziki sliders	Mild spiced Italian salami, maple apple Woodstock ham, marinated olives, sundried
Baked spinach & ricotta tartlets	Malaysian style chicken skewer w	Italian meat ball w basil tomato	tomato, feta, house chutney, gherkins & toasted Turkish bread
Vegetable spring rolls w sweet chilli sauce	nam jim & roasted peanuts (gf, df)  Oven baked tandoori marinated	napoli & parmesan (gf)  Beef & caramelized onion sliders	Cheese platter \$55
Spiced chickpea & fresh herb falafel w tzatziki (gf)	chicken drumette w cucumber yoghurt (gf)	w coleslaw & southern style bbq sauce	South cape brie, Kings island creamy blue cheese & mild aged cheddar w quince paste,
Zucchini, corn & chive fritter w	Pork dumpling w ginger, green and soy glaze	Seared beef w celeriac remoulade & horseradish cream (gf)	grapes, dried apricots, figs and crackers (gf option

available)

spiced tomato jam