

## Colonist Canapé Platters

### Jamon Open Sanga

Shavings of Spanish proscuitto, sun-dried tomato + grana padano served on discs of fresh ciabatta brushed with extra virgin olive oil

\$50.00

### Chicken Satay Skewers

Grilled skewers of free range chicken marinated in our home made satay paste, served with a spicy satay sauce

\$70.00

### Chorizo Pizzas

With sun-blushed tomato puree, mozzarella + romesco salsa

\$45.00

### Smoked Salmon Blinis

Bite size blinis topped with Huon smoked salmon + dill friache

\$55.00

### Trilogy of Dips

Chef's selection, served with grilled bread

\$40.00

### Mini Lamb Burgers

Chermoula flavoured lamb patties served in baby buns with tomato chutney

\$70.00

### Smashed Avocado, Asparagus + Goats Cheese Crostini

Rustic slices of bread brushed with garlic + extra virgin olive oil, oven baked + topped with avocado, char-grilled asparagus + goats cheese

\$45.00

### Cheese Board

Brique D'Argental French Brie + Tasmanian Heidi gruyere, sliced fresh pear, prune + walnut log, quince paste, riverland dried muscatels + lavosh

\$70.00

Special requests for cocktail platters are available, please speak with our friendly staff

Each platter caters for 10-12 people

To secure your platters a minimum \$100 deposit is required 14 days prior to the event

Please give at least 7 days notice prior to event for platter orders

We look forward to seeing you at the Colonist