



FISHER HOUSE

RESTAURANT | BAR | EVENTS

CANAPES

priced per item

\$3.50 SAVOURY

- Fresh Melon w/ Danish Feta, Basil & Chilli Salt
- Crunchy Prawn Twisters w/ Coriander, Soy & Sweet Chilli
- Chicken Toastadas w/ Avocado Salsa & Spiced Tomato
- Chicken Liver Parfait on Toasted Sourdough w/ Pearl Onions & Cornichon
- Crispy Salt & Pepper Calamari w/ Aioli & Fresh Lime
- Polenta Crumbed Fish Fillet w/ Coriander & Lime Tartare

\$4.50 SAVOURY

- Jamaican Jerk Chicken on Toasted Rye w/ Chilli Corn Salad & Mango
- Lime Salsa
- Chicken Caesar w/ Baby Gem Lettuce, Parmesan Crouton, Crispy Bacon
- & Caesar Dressing
- Honey Soy Cured Beef Sirloin Chopsticks w/ Sticky Soy & Pickled Ginger
- Spiced Lamb Kofta w. Minted Yoghurt
- Peppered Beef Blini w/ Horseradish Cream & Cress
- Chargrilled Aubergine & Capsicum Blini w/ Olive Tapenade
- Prawn Tail Blini w/ Chilli Aioli & Dill Mascarpone
- Medium Rare Lamb Fillet Bruschetta w/ Crispy Kumara, Mint Jelly &
- Beetroot Relish
- Paprika Smoked Chicken Tenderloins Bruschetta w/ Spiced Pumpkin &
- Pickled Lemon
- Hot Smoked Salmon Bruschetta w/ Shallot Salsa & Caper Creme Fraiche
- Smokey Aubergine Bruschetta w/ Mascarpone, Sun-Dried Pesto & Grilled Mushrooms

\$5.00 SAVOURY

- Tuna Nicoise on Gourmet Potato w/ Olives, Green Beans, Egg &
- Anchovies Dressing
- Scallop w/ Sweet Corn Butter Sauce & Salsa Verde
- Battered King Prawn w/ Sriracha Chilli Aioli
- Flaky Pastry w/ Buffalo Mozzarella, Vine Tomato, Basil Oil & Beetroot
- Relish
- Chicken Tenderloins w/ Moroccan Spice & Cucumber Yoghurt
- Goats Cheese Croquettes w/ Crisp Kale & Beetroot Relish
- Salmon Gravlax on Kumara Wasabi Pikelet w/ Micro Greens & Lemon Mascarpone

\$3.50 SWEET

- Chocolate Caramel Tartlet w/ Bitter Chocolate & Nut Crumble
- Dark Chocolate Coated Strawberries w/ Mint Sugar (GF)
- Homemade Milk Chocolate & Almond Truffle
- Chocolate Cups w/ Hazelnut Chocolate Mousse & Toasted Hazelnut (GF)
- Sweet Blini w/ Berry Mousse & Candid Lemon
- Carrot Cake Bites w/ Pineapple Cream Cheese & Candid Orange (GF)
- Petite Cream Brulee Tart w/ Almond Praline & Freeze Dried Raspberries
- Lemon Curd Tartlet w/ Meringue Crumble