

Canape options at John Hill Estate

Seafood

- Seared tuna, wasabi mayonnaise, caper zest (DF, GF)
- Ceviche, lime and chilli salsa, caperberries (DF, GF)
- Miso glazed prawn, capsicum salsa, chili-lime mayo (DF, GFO)
- Whitebait fritter, citrus crème, five pepper crumb (GF)
- Estate smoked salmon, watercress, lemon crème (DFO, GF)

Vegetarian

- Creamy wild mushroom vol-au-vent (V)
- Heirloom tomato, bocconcini, basil and extra virgin olive oil (V, DF, GF)
- Lemon cumin feta, baby spinach and semi dried tomato filo parcels (V)
- Goats cheese, roasted tomato and olive tapenade (V, DF, GF)
- Curried pumpkin, potato and pea pastie (V, DFO)

Meat

- Chicken & shitake mushroom vol-au-vent
- Duck confit, dark cherry glaze, crostini (DF)
- Pancetta arancini balls with chicken and leek cream
- Pork terrine, pistachio cream, beetroot relish (DFO, GF)
- Wild boar ragu tortellini, garlic oil (DF)
- Slow cooked goat, tomato, cardoman curry with mint raita (DFO, GF)
- Pulled lamb, spiced potato and minted pea puree pastie (DF)
- Peppered beef fillet, rosemary crème, parmesan wafer (DFO, GFO)
- Roasted prime beef sirloin with salsa verde (DF, GF)

Please note:

- V = vegetarian
- DF = dairy free
- DFO = dairy free option
- GF = gluten free
- GFO = gluten free option
- We can also cater for halal dietary requirements.
- A vegan canape option can be arranged upon request.