

OHARIU FARM

Wedding Canapes Menu

Available for minimum of 30 guests
Surcharge applicable for smaller numbers

Available for Weddings and Functions with buffet selection - please choose four

Available for Cocktail events (venue charge will apply)

Static Options - placed around the venue
Choice of three \$5.25 per person. Each extra item \$3.50 per person

- Ohariu's own smoked chili nuts
- Marinated olive selection with citrus and rosemary
- Duck liver parfait with cipolini onions & baguette
- Nori rolls with wasabi & toasted sesame
- Chargrilled pears in prosciutto

Canapes - to be served to guests
Please select four - extra choices \$3.50 per item per person

Hot Options:

- Tempura battered with Clevedon oysters with ginger & lime
- Chicken satay lollipops
- Mint, zucchini & sheep's cheese blini's
- Salt and pepper squid with ginger mayo
- Scallop and chorizo skewers
- Onion bhaji with mango relish
- Glazed pork belly with green apple
- Crispy prawn wrapper with birds eye chili and palm sugar
- Taro fritters with roast garlic paste
- Togarashi seared chicken nibbles with nam prik chili oil
- Wild mushroom & sage wonton with tomato arrabiata sauce
- Jerky beef & peppered pineapple

Cold Options:

- Tuna and avocado ceviché with baby cress
- Rare smoked lamb with petit ratatouille
- Marjoram marinated red peppers with manchego cheese
- Home smoked snapper on celery root remoulade
- Black Angus beef with green olive and parmesan
- Thai chicken with crispy shallot, cucumber and coriander
- Peppered venison carpaccio with muscatel and pine nut salsa
- Homemade salmon gravadlax with wasabi beetroot
- Char Siu duck and spring onion rice paper rolls
- Virgin Mary oyster shot with our own Worcestershire sauce
- Salmon tartare cornet
- Broad bean and pecorino sheep's cheese puree