



create it. plate it. enjoy it.

Canape Selection

Savoury

Cold options

Rare roast beef, potato, horseradish (gf)

Smoked salmon, seeded lavosh, preserved lemon cream

Smoked salmon, blini, lemon dill cream cheese whip

Thai chicken, salad, crisp wonton

Lemongrass chicken, pickled vegetable, crisp rice paper (gf/df)

Goats cheese, beetroot, flaky pastry

Hot Options

Pork belly, crackle, salad, bao bun

Mexican shredded chicken, salsa, crispy tortilla

Pumpkin, goats cheese, sage, flaky pastry (v)

Spiced carrot parsnip fritter, labne, rocket walnut pesto (v/gf)

Roast mushroom, olive, thyme, brioche toast (v)

Lamb, flatbread, roast garlic eggplant

Lamb, flatbread, spiced pumpkin

Lamb, crostada. whipped fetta, roast tomato, caramelised onion

Pricing - \$24/pp 6 canapes

Extra canape selection \$3.50/each



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For Vegan/Vegetarian options please enquire

Dessert Selection - \$4/pp

Chocolate tart/raspberries/candied almonds
Citrus cheesecake/ginger crumble
Apple pie bar/caramel
Flourless chocolate/hazelnut

Labour on night - \$45/hr for chef only. As In My Own Kitchen is a sole trader if extra service staff are required a labour hire company will be utilised and their relevant pricing will apply