



# CANAPES

KAB CATERING - AUTUMN | WINTER 2026

COLD THINGS

|                                                                  |           |
|------------------------------------------------------------------|-----------|
| <b>CROSTINI</b>                                                  |           |
| • Pepperberry crusted lamb, eggplant cream & caper salsa         | 5.9   7.5 |
| • Fior di latte, leek jam & muhammara (V)                        |           |
| <b>POTATO ROSTI</b>                                              |           |
| • Pickled golden beetroot, goat's curd & zucchini crisp (V)      | 7   7.5   |
| • Beef tartare, yuzu, kombu & cured yolk                         |           |
| <b>MINI WAGYU BEEF KATSU SANDO</b>                               |           |
| White cabbage, kewpie & katsu sauce                              | 8.0       |
| <b>TINY TARTLET</b>                                              |           |
| • Stracciatella, spring pea, asparagus, gremolata                | 7.5   8.6 |
| • Cured salmon tartare, chive & salmon roe                       |           |
| <b>GILDA SKEWERS</b>                                             |           |
| • Anchovy, Sicilian olive & guindilla peppers                    | 6.5       |
| • Prosciutto, goat's cheese stuffed olives & piquilli peppers    |           |
| • Bocconcini, heirloom cherry tomato, basil & balsamic glaze (V) |           |
| <b>BETEL LEAF</b>                                                |           |
| • Ocean Trout Ceviche, Pork Crackle, Apple, Mint & Lime          | 8.6       |
| <b>PRAWN COCKTAIL BRIOCHE</b>                                    |           |
| • Cos heart, Marie rose sauce, pickle cucumber, dill             | 10.15     |

HOT THINGS

|                                                                      |       |
|----------------------------------------------------------------------|-------|
| <b>CROQUETTE</b>                                                     |       |
| • Corn, Manchego & Jalapeno w/ Tabasco Aioli & Capsicum Jam          | 5.9   |
| <b>TINY POT PIES</b>                                                 |       |
| • Braised beef brisket & red wine                                    | 6.5   |
| • Thai green chicken, coriander, coconut & chilli                    |       |
| • Lamb, spring vegetable, rosemary                                   |       |
| • Cauliflower, potato, leek & cheddar (V)                            |       |
| <b>BAMBOO SKEWER</b>                                                 |       |
| • Pork Belly & Spring Onion Yakiton w/ Sesame, Daikon & Mirin Kewpie | 7     |
| • Beer & miso lamb w/ sesame, daikon & mirin kewpie                  |       |
| <b>MINI BRIOCHE</b>                                                  |       |
| • Sesame crusted Ling, watercress, pickled shallot & wasabi tartare  | 10.15 |
| • Philly steak, provolone, caramelised onion & roasted peppers       |       |
| <b>STEAMED DUMPLINGS WITH BLACK VINEGAR SAUCE</b>                    |       |
| • Pork & water chestnut                                              | 5.9   |
| • Ginger Chicken & green onion                                       |       |
| • Shitake & vegetable (V)                                            |       |

TINY SWEET TARTS

|                                        |      |
|----------------------------------------|------|
| SALTED CARAMEL & ORANGE DARK CHOCOLATE | 5.40 |
| LIME CURD & RUBY CRISPEARLS            | 5.40 |
| YUZU WHITE CHOCOLATE & RASPBERRY       | 5.40 |

MINIMUM OF 12 PER ITEM

48 HOURS NOTICE REQUIRED ON ALL CATERING

ALL DIETARIES CAN BE CATERED TO ON REQUEST

INDIVIDUAL PACKAGING WILL INCUR AN ADDITIONAL PRICE PER HEAD COST

