



# Canape, Walk & Fork

GLASSHOUSE  
MORNINGSIDE

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Please advise of any dietary requirements prior to your event date.  
While we take as much care as possible, we cannot guarantee that  
trace elements may not be present.

V Vegetarian – VE Vegan – NGA No Gluten Added  
NF Nut Free – DF Dairy Free

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# Canapes

**\$6 per item**

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Crispy pork belly  
with spicy Korean sauce  
(NF, DF)

KFC chicken wing, buffalo mayonnaise  
(NF, DF)

Roasted tomato & balsamic mozzarella arancini, pesto  
(V)

Tandoori lamb croquette, mint & coriander gel  
(NF, DF)

Ginger & prawn gyoza  
with black vinegar dipping sauce  
(NF, DF)

Shiitake & cabbage gyoza  
with black vinegar dipping sauce  
(VE, NF, DF)

Tempura battered king prawns  
with yum yum mayonnaise  
(NF, DF)

Slow cooked beef brisket & red bean empanada with smoked cheese  
& chilli  
(NF)

Lemon pepper & herb chicken skewer  
(DF, NF)

# Canapes

**\$9 per item**

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Smoked venison tartare  
with lardo on a linseed cracker  
(NGA, DF, NF)

Clevedon oyster  
with shallot & aged balsamic droplets  
& grapefruit granita  
(NGA, DF, NF)

NZ snapper kokoda  
with toasted coconut & pickled chilli  
(NGA, NF, DF)

Clevedon feta & beetroot ravioli  
with aged balsamic, pine nuts & forced beetroot shoots  
(V)

Clevedon buffalo pearls  
dipped in a tomato consomme &  
coated in onion seeds & basil gel  
(V, NGA, NF)

# Plant Based Canapes

**\$6 per item**

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Indian vegetable pakora  
with crispy shallots & tamarind gel  
(VE, NGA, NF)

Root vegetable tartare with  
horseradish & eggplant on a seed cracker  
(VE, NGA)

Cabbage bahji  
with coconut and mint yoghurt  
(VE, NGA, NF)

Curried pumpkin pie  
with vegan feta and roasted nuts  
(VE)

Glass noodles & bean sprout spring roll  
with house sweet chilli sauce  
(VE, NF)

# Walk & Fork

**\$12 per item**

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Pork meatballs, apple & cabbage slaw,  
honey soy dressing  
(NF)

Charred lamb cutlet & herb potato  
with chimichurri  
(NGA, NF, DF)

Slow cooked lamb shank  
with red cabbage puree & watercress  
(NGA, NF, DF)

Cumin & lemon zest salt-baked cauliflower, with roasted hazelnuts &  
labneh  
(NGA, V)

Chicken schnitzel, tomato & chilli fondue, basil microcress  
(NF, DF)

Miso-roasted salmon  
with bok choy, chilli & garlic salsa  
(NF, DF)

Tandoori chicken thigh  
with aged basmati & green chilli relish  
(NGA, NF)

Moroccan lamb cutlet  
with chickpea tagine & cumin yoghurt  
(NGA)



# Plant Based Walk & Fork

**\$12 per item**

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'KFC' style cauliflower  
with slaw & buffalo hot sauce  
(VE, NGA, NF)

Thai spiced vegetables & rice noodle rolls  
with sweet soy sauce and peanuts  
(VE)

Avocado & togarashi temaki rolls  
(VE, NGA, NF)

Stir-fried Asian greens  
with garlic, sesame & chilli  
(VE, NGA, NF)