

flames of the forest



Canapé selection

Our Canapé Menus are designed to be either an appetiser or a meal replacement. Menus consist of an assortment of hot & cold canapés. All food is hand made in house & features Far North Queensland's freshest produce.

The canapé selections can be incorporated into both the Banquet Menu or Set Menu also.

For events over 60 guests

Cold selection

Cured salmon on crispy crouton with dill & feta cheese
Goat's cheese filo tart with caramelised onion jam (v)
Smoked kangaroo pate with horseradish cream on crispy crouton
Grilled haloumi cheese with lemon & semi dried tomato salsa (v)
Smoked Salmon mousse with caviar & dill on a crispy crouton

Hot selection

Homemade macadamia nut satay skewers with beef or chicken
Lime & chilli marinade prawn skewers
Mini lamb burgers with roasted capsicum on toast
Confit Duck tartlet with fig chutney

For events under 60 guests

Cold selection

Goat's cheese filo tart with caramelised onion jam (v)
Smoked kangaroo pate with horseradish cream on crispy crouton
Grilled haloumi cheese with lemon & semi dried tomato salsa (v)
Smoked Salmon mousse with caviar & dill on a crispy crouton
Smoked Atlantic salmon crepe with dill crème and caper berries

Hot selection

Crab & corn fish cake with chilli salsa
Scallop & prawn skewers
Roasted Duck with Hoi Sin sauce & crispy shallots
Homemade macadamia nut satay skewers with beef or chicken
Lime and chilli marinade prawn skewers