

CANAPES

SEA \$7.00 per item & subject to availability

Smoked mussel arancini with black garlic aioli | GFA

NZ Deep sea scampi with avocado and sesame fried bread | GFA

seared scallops with nduja butter and toum | GF

Baked akaroa salmon with pickled lebanese cucumber and mustard fraiche | GFA

Kaikoura paua and zucchini fritters with cardamom cream | GFA

Pacific malborough oysters with lime chimichurri on ice | GF, DF

Hot smoked kingfish sandwich with pickled grape tartare | GF, DF

LAND \$4.50 per item

Foraged mushroom and truffle arancini | GF, VEGETARIAN

Sweet potato and morrocan tofu ball with Aleppo pepper mayo | GF, VEGAN

Fried halloumi sliders with avocado and pickles | VEGETARIAN

Goat cheese and herb profiterole with beetroot dust | VEGETARIAN

Gin battered cauliflower with XO mayo and coriander | VEGETARIAN

Grilled flatbread with olive muhammara | DF, VEGETARIAN

Falafel with fajitas sauce | GF, VEGAN

PASTURE \$4.50 per item

Mexican fried chicken with chipotle lime crema | GFA

Smoked venison with horseradish and lime chimichurri | GFA, DFA

Cognac and chicken liver pate on brioche with apricot jelly | GFA

Morrocan lamb kofta with za'atar tzatziki | GF, DF

Smoked beef brisket wonton with lemongrass and chilli sauce

Canterbury pork and thyme sausage roll with smoked tomato ketchup

Pulled duck croquette with sticky plum sauce

GF - Gluten Free | DF - Dairy Free | A - Available
We recommend 4 bites per person, per hour
Other meal combination pricing is available
Pricing is inclusive of GST and valid until May 2025

www.monavale.nz | 03 341 7450