

ANDREW BALLARD EVENTS

Signature roaming canapes

A refined cocktail-style offering with **roaming canapés served over a set service window**. Expect a curated mix of **cold and hot bites**, designed to keep guests mingling while enjoying seasonal flavours and beautifully tasty bites.

Popular add-ons: bar packages, oyster bar, grazing on arrival, dessert bar, or paella as a substantial food feature.

Best for 50+ guests

Menu format: A curated selection of 6–8 roving canapés per person, balanced between hot and cold.

Next step: Once you've selected your preferred items, we'll provide a clear per-head quote.

Cold Canapes

Oyster à la Natural — finger lime, cucumber granita & mint

Kingfish crudo — yuzu kosho, radish, kombu oil

Beetroot-cured salmon blini — dill, crème fraîche, pickled onion, salmon roe

Heirloom tomato & burrata mini bruschetta — basil oil, aged balsamic pearls

King Island beef carpaccio — pepperberry, macadamia, rocket, capers on brioche brick

Prawn & avocado tartlet — coriander, lime, chilli crisp mayonnaise

Zucchini garden Tart — goat's curd, lemon myrtle emulsion, crispy saltbush

Smoked duck & pickled cherry — sorrel, toasted hazelnut, horseradish on a crisp cranberry croûte

Whipped taramasalata barquette — roast squash, pomegranate molasses, sweet green onion

Chicken and cognac parfait — red onion jam, preserved lemon emulsion, mint and pickled pear

Hot Canapes

Wagyu tataki skewers (hot-seared) — shoyu butter, smoked salt, fine chive

Chicken karaage mini slider — lemon myrtle kewpie, pickled cucumber

Crispy coconut prawn bao — chilli crisp, coriander and pickled daikon

Mini oregano and lemon lamb kofta — bush tomato glaze, mint oil, toasted macadamia hummus

Crispy haloumi — hot lemon-spiced honey drizzle, tzatziki and petite herb salad

Four farmhouse cheese arancini — dusted with truffle pecorino, served with basil passata

Scallop — brown butter ponzu, native pepperberry crunch and tangerine pearls

Chorizo empanada — smoked paprika aioli, petite parsley and pickled red onion salad

Duck confit crumpet — Davidson plum farmhouse cheese, citrus marmalade, crispy shallot

Slow-braised beef brisket — on a spicy sweetcorn fritter with pickled green chilli ricotta
