

Black Ant Gourmet Fingerfood Menu

Choose 4 as a starter, or 8 as a stand-up event to replace a meal.

Served over 2.5 hours.

\$28 pp avg.

Fingerfood Selection

Caramelised onion cream on baked pumpkin gnocchi with a crisp parmesan wafer. V

Beer Battered Tin Can Bay Prawns with zesty lemon pepper mayonnaise.

Smokey Beef Brisket skewers with chipotle mayo dipper.

Duck,(mushroom) vegetable and noodle Spring rolls with a sweet ginger soy dipping sauce. V

Nori rolls ((Prawn,) Avocado, pickled ginger, & cucumber)with a wasabi mayo & soy dipper.
GF, V

Barramundi dill cakes with a finger lime aioli and fresh lemon. GF

Indonesian Chicken satay skewers with a chilli satay sauce.

Grilled Duck Breast on sweet potato cake with blackberry beetroot relish. GF

Smoked Chicken, Brie and avocado horseradish puree on a garlic pepper crouton.

Moroccan lamb filo cigars , date chutney, peppered labneh and a pine nut crumble.

Twice cooked pork belly skewer in a sticky hoisin plum sauce.

Pumpkin, Parmesan, Sage Fritter with caramelized onion creme fraiche and crispy sage leaf.

Grilled polenta corn cakes topped with onion cheese, oven dried baby Roma tomato & pesto.
GF, V

Polenta crusted Mushroom and parmesan Arancini balls with tomato relish. GF, V

Triple cheese tartelettes with bush tomato relish.

Lemon myrtle smoked salmon on sweet potato cake with spinach pesto. GF

Smokey Beef Brisket Mini pies with a bourbon BBQ sauce.

Inside out pizza's - crusty garlic baguette filled with Italian Vegetables, mozzarella, sundried tomatoes topped with pesto and smoked olive. V

Light crispy Korma Vegetable Samosa's with a cumin yoghurt dipper. V

Aromatic Thai Chicken sweet potato tart with a coconut crumble top. GF

Grilled potato cake with cold smoked salmon, dill cream and crisp capers. GF

Greek Lamb Sliders on baby stone baked buns with date chutney and tzatziki.

Aromatic Thai Fish cakes with kaffir lime ginger chilli dipper. GF

Coconut galangal crusted chicken tenderloins with a green curry coconut mayo. GF

Baby Spinach and fetta tartelettes. V

Smoky Beef meatballs with a BBQ bourbon sauce. GF

Chinese style shredded pork on sesame pancakes with sticky soy ginger drizzle.

Roast Pumpkin, parmesan and pine nut tarts.

Indonesian Chicken (or mushroom) Satay Spring rolls with satay peanut dipping sauce. V

Goat's cheese and asparagus tart with onion jam.

Smoked Salmon on a potato roesti with dill cream and crispy capers. GF