



## CANAPÉ MENU

The Tiny Cow  
MALT & VINE

Select 6,8,10 or 12 Items

6 Pieces per head \$17  
8 Pieces per head \$22  
10 Pieces per head \$27  
12 Pieces per Head \$32

### Mushroom Polenta Squares VEGAN Veggie GF

*Enoki & Shitake Mushroom infused Polenta Squares ~ served with a House Beetroot Balsamic Relish*

### Caprese Bruschetta Veggie

*Fresh Tomato, Fior Di Latte & fresh basil, drizzled with Balsamic Glaze*

### Zaatar Spiced Chickpea Falafel VEGAN

*Zaatar Spiced Chickpea Falafel with Date Molasses & Sumac*

### Caramelised Peanut & Tofu Bites VEGAN Veggie

*Caramelised Peanut & Tofu served on a bed of Fresh Pineapple*

### Vegan Spring Rolls VEGAN

*Vegan Springrolls with House Five Spice Plum sauce*

### Squid GF

*Flash-fried Squid lightly coated using Chickpea Flour.  
Served on a Baby Cos Leaf - with House Chilli Salt & our Lemongrass Aioli.*

### Buttermilk Fried Chicken

*Boneless Buttermilk Fried Chicken  
with House Chilli Mayo*

### Italian Tomato Arancini GF VEGAN Veggie

*Delicious Sicilian Arancini, infused with marinara sauce, served with a Pesto Aioli.*

### Posh Fish & Chips

*Panko Crumbed Barramundi with Shoestring Fries  
- served with house Tartare and fresh dill*

### Tasmanian Smoked Salmon Blinis

*Tasmanian Smoked Salmon Blinis with Fresh Dill & Crème Fraîche*

### Cinnamon & Nutmeg Doughnut Balls

*- served with House Salted Caramel & Raspberry Coulis.*

### Seasonal Fruit Platter VEGAN GF

*A selection of premium Fresh Fruit  
Sliced and Diced*

