HEREFORD KITCHEN

OTTO — eatery —

Oscar BOUTIQUE VENUE

Cocktail hour canapes

Updated March 2026

We offer an extensive list of canapes, with something suited to every taste and dietary requirements.
All canapes are hand-made by our chefs onsite.
With such an extensive range available making a choice can be difficult. Overwhelmed? Refer to the shortlist of our most popular options to get a guaranteed great selection.

Variety: Everybody likes variety. It's nice to have options - and that's our philosophy. If you are providing four canapes/head (recommended for weddings) we suggest you choose up to six items to split it across.

Minimum quantity: As handmade items the kitchen generally needs a minimum order of 24 pieces per item.

Dietary: We offer a pretty wide range to suit most dietary requirements, but please let us know if you need to meet other specific needs. We will do what we can to help.

Pricing: Regular canapes are $4.8 each Premium canapes / sliders are $6.5 each

Most popular options: Regular canapes (see full list below for more options)

Smoked salmon potato rosti, horseradish & creme fraiche	*GF*	- Lamb kofta with tzatziki	*GF*
Roast beef on yorkshire pudding, onion marmalade & horseradish		- Smoked fish croquette	
Spinach & caramelised onion croquettes	*Vege*	- Chicken, olive & bay leaf skewer	*GF*
Mushroom, blue cheese & walnut pastries	*Vege*	- Mushroom arancini	*GF Vegan*
Thai chicken cakes with a spicy lime & chilli sauce	*GF*	- Artichoke & tofu bruschetta	*Vegan*

Premium nibbles & sliders: **$6.5 ea**

Mini beef brisket burger with McClure pickle
Chicken & kimchi sliders
Pulled pork sliders with coleslaw, jalapeno & pickles
Mini Tarakihi sliders with coleslaw and lemon relish
Mini hot dogs- with frankfurters & seasonal fruit chutney
Duck spring rolls with hoisin dipping sauce
Beef brisket spring rolls

Regular canape list **$4.8 ea**

Seafood

Smoked Kahawai croquette	
Smoked salmon on a potato rosti with horseradish & creme fraiche	*GF
Prawn tostadas	*GF
Blackened Tarakihi tacos with guacamole and tomato salsa	
Mussel fritters with garlic aioli	

Beef

Roast beef on mini yorkshire pudding with onion marmalade & horseradish	

Lamb

Lamb kofta with tzatziki	*GF

Pork / Ham

Pork, prawn and tofu balls with salted chilli sauce	*GF

Poultry

Chicken, olive & bay leaf skewer	
Thai chicken and garlic chive cakes with a spicy lime and chilli sauce	*GF

Vegetarian

Mushroom, blue cheese & walnut pastries	
Spinach & caramelised onion croquettes	
Heirloom tomato tarts with thyme and crumbled feta	
Spanakopita spinach & feta parcels with tzatziki	
Zucchini, pea, mint, ricotta & feta fritters	*GF *Seas
Cauliflower & leek parmesan fritters served with tomato relish	

Vegan

Mushrooms with vegan pesto	* Vegan *GF
Artichoke & tofu bruschetta	* Vegan
Spinach & mushroom arancini	* Vegan *GF