

CANAPE MENU

Chefs Fees

1 chef required for every 50 guests

0-50 guests = \$300 for 4 hours

51-100 guests = \$600 for 4 hours

\$75per hour for each additional hour thereafter

Gold Package \$79 PP

5 Gold Canapês + 2 Platinum Canapês + 1 Substantial + 1 Dessert

Gold

Handmade Sushi with pickled ginger and soy sauce (s)

Handmade pork and prawn dim sim with chilli, lime & coriander dipping sauce (s) Saffron &

Mozzarella Arancini with Smoked Aioli (v)

Spring Peas, Whipped honey and Ricotta Tartlet with preserved lemon & hazelnuts (v)

Karaage Chicken with Siracha Mayonause & Fresh Lime

Platinum

Angus Beef Burger with boardwalk chutney, smoked aioli, pickles on a brioche bun

Tasmaniansalmon tartare compressed cucumber with a lemon gel (s)(gf)

Substantial

Chicken & Chorizo Paella with heirloom tomatões (gf)

Dessert

Selection of Chocolate, Vanilla, Hazelnut, Mint, Raspberry, Mango gelato cones (v)



Platinum Package \$99 PP

5 Gold Canapés + 2 Platinum Canapés + 1 Substantial + 1 Dessert + Antipasto Station

Antipasto Station

Grilled marinated vegetables, freshly baked crusty breads, sliced salami, prosciutto, cured meats and olives. A selection of local and international cheeses, dried fruits, fruit paste and assorted crackers.

Gold

Parmesan cream & prosciutto di parma rye caraway tostada
Handmade Sushi with pickled ginger and soy sauce (s)
Saffron & Mozzarella Arancini with Smoked Aioli (v)
Saffron & Confit garlic panco & orégano crumbed chicken strips
Pan fried haloumi with pine nut pesto & herbs (v)(gf)

Platinum

Australian king prawns with smoked paprika mayonnaise & snow pea tendrils (s)(gf) Angus Beef Burger with boardwalk chutney, smoked aioli, pickles on a brioche bun

Substantial

Tasmanian Salmon fillet with spring peas, crushed potatoes & salsa verde (gf)(s)

Dessert

Chocolate brownie with salted caramel (v)



Diamond Package \$127 PP

6 Gold Canapés + 3 Platinum Canapés + 1 Substantial + 2 Dessert + Antipasto Station

Antipasto Station

Grilled marinated vegetables, freshly baked crusty breads, sliced salami, prosciutto, cured meats and olives. A selection of local and international cheeses, dried fruits, fruit paste and assorted crackers.

Gold

NSW South Coast Oysters with pomegranate vinegarett & lemon (gf)(s)

Fresh fig, smoked goats curd & olive tapenade wild rice cracker with micro basil (gf)(v)

Karaage chicken with sriracha mayonaise and fresh lime

Smoked ocean trout tartlet with capers, dill creme fraiche & Avruga caviar (s)

Chargrilled pineapple pork belly skewers with mustard sauce (gf)

Mushroom, bamboo shoot and garlic gow gee with coriander dipping sauce (v)

Platinum

Coconut marinated Queensland banana prawns in a betel leaf with palm sugar and fried shallots (s)

Black truffle Arancini with confit garlic Aioli (v)

Free range pulled chicken slider with smoked bbq sauce, garlic aioli and shaved iceberg

Substantial

Vermicelli noodle salad with thai style beef tenderloin fragrante herbs and nuoc cham dressing (gf)

Dessert

Shortbread tartlet with passionfruit curd and fresh strawberry (v)

Chocolate cherry tartlet with shaved coconut (gf)

Additional Gold \$8 Per Canape Per Person

Additional Platinum \$12 Per Canape Per Person

Additional Diamond \$18 Per Canape Per Person

Additional Dessert \$8 Per Canape Per Person

