

CHEFS CANAPE MENU

ONE O ONE

Copper Package \$79 PP

6 Canapês 1 Substantial + 1 Dessert

Silver Package \$99 PP

8 Canapês + 1 Substantial + 1 Dessert

Copper Chefs Choice

Canapes

handmade sushi - pickled ginger, soy sauce
karaage chicken - sriracha mayonnaise, fresh lime
dim sim - handmade pork and prawn dim sim, chilli, lime & coriander dipping sauce
arancini - saffron & mozzarella, smoked aioli (v)
tartlet - smoked heirloom tomato tartlet, goat's cheese, basil cress (v)
Angus beef burger - boardwalk chutney, smoked aioli, brioche roll, pickle

Substantial

paella - chicken and chorizo, heirloom tomatoes (gf)

Dessert

gelato cones - a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (v)



Silver Chefs Choice

Silver Chefs Choice

6 gold canapés, 2 platinum canapé, 1 substantial, 1 dessert

Canapes

rye caraway tostada - parmesan cream, prosciutto di Parma
arancini - Saffron & mozzarella, smoked aioli (v)
slow roasted salmon - corn tortilla, lemon remoulade, crispy capers (gf)
handmade sushi - pickled ginger, soy sauce
panco & oregano crumbed chicken strips - saffron & confit garlic aioli
NSW Sydney Rock Oysters - Pomegranate vinaigrette, lemon cheeks (gf)
Australian King prawn - Persian lime aioli, snow pea tendrils (gf)
Angus beef burger - Boardwalk chutney, smoked aioli, brioche roll, pickle

Substantial

grilled lemongrass chicken - wombok, coriander, spring onion, brown sugar dressing (gf)

Dessert

Belgian milk chocolate ganache - chocolate shortbread, raspberry dust (v)

A Chefs Charge of \$600 applies to all canape menus for charters of 4 hours and \$85 per hour thereafter.

Groups of 37-50 will incur a galley assistant fee of \$400 for 4 hours and \$85 per hour thereafter

All dietary requirements can be catered for, please let us know upon booking