

LEGACY – CANAPES

CANAPE 1 - \$80 PER PERSON

(7 X Canapes, 1 Substantial & 1 x Sweet Canape)

CANAPE 2 – \$105 PER PERSON

(Charcuterie & Cheese station, 7 x Canape, 1 x Substantial & 1 x Sweet Canape)

CANAPE 3 - \$125 PER PERSON

(Oyster bar, Charcuterie & Cheese Station, 7 x Canape, 1 x Substantial & Dessert Bar)

COLD CANAPÉS

Smoked salmon dome, dill cream cheese, salmon roe, blini

Poppy seed macaron, beetroot cured ocean trout, lemon
creme fraiche (gf)

Gin and sage salt cured lamb, white pepper yam, black
bread, parsley mayo

Peppered lamb fillet costini, truffled mushroom pate

Pepper berry cured beef, spicy tomato mascarpone, croute

Truffle ricotta and rosemary fig jam tart (v)

Italian tart, roasted capsicum, goat's cheese, chives (v)



Baby bocconcini, cherry roma tomato, pesto oil pipette,
baby purple basil (v/gf)

WARM CANAPÉS

Seared king prawn skewer, garlic & chilli, chopped
coriander, finger lime mayo (gf)

Flaked Tasmanian salmon, artichoke, asparagus filo tart

Petite pork sausage roll, toasted fennel tomato chutney

Honey sesame glazed chicken meatball, capsicum
brunoise, spring onion (gf)

Honey soy marinated chicken tenderloin skewer, toasted
sesame dip (df)

Lamb and rosemary pie topped with pea puree

Moroccan lamb and harissa meat ball with lemon yoghurt
(gf)

Open steak sanga; beef striploin, cheddar, chimichurri,
toasted baguette Cheeseburger slider, with beef pattie,
American cheese, pickle, tomato sauce Mushroom, truffle
and parmesan arancini ball, parsley emulsion (v)

Feta, honey pumpkin & chive filo tart (v)

Warm goat's cheese dumpling, red pepper chutney (v)

Steamed vegetable dumpling, crushed peanuts, coriander,
chilli vinegar dip (on spoon) (vn)



SUBSTANTIAL CANAPES COLD

Spicy tuna poke, corn, edamame, seaweed salad, radish,
sushi rice, crushed avocado (gf)

Seared Moroccan lamb, pearl cous cous salad,
pomegranate, spiced lemon yoghurt, coriander

Thai beef, glass noodles, crushed peanut, nuoc cham (gf/df)

WARM

Braised lamb, garlic polenta, purple carrot (gf)

Stir fry eppered beef noodle, onion, bean sprout, crispy
shallot, coriander (df) Beef bourguignon and creamy mash
(gf)

Garlic prawn with orzo, wilted kale, creamy garlic sauce

Buttermilk fried chicken, crunchy slaw, ranch dressing

12 hr slow cooked beef cheek, cheesy aligot mash, crispy
leek, vegemite jus (gf)

Roast pumpkin risotto, mascarpone, parmesan, truffle oil,
micro herbs (v/gf)

SWEET CANAPES

Tiramisu chocolate cup, Kahlua, cocoa Mint brûlée, caramel
crunch (gf)

Mini Tim Tam cheesecake

Mini fruit tart, cream patisserie



Assorted chou chous, mini filled choux pastry Mini torched
lemon tart baked meringue Macaron collection (gf)
Mini chocolate, raspberry tart Opera bite

LATE SUPPER – additional \$18.00 per canapé per person

Late night snacks on the way out are designed to soak up
the evening, dazzle the tummy and send you home happy.

Toasted brioche slider, grilled ground beef patty, fresh
tomato with double cheese and tomato chutney

House slider of Peri Peri chicken with caramelised onion,
swiss cheese, tomato and ranch dressing

Fish & chips, flathead fillets, crispy kipflers, Spanish paprika
mayo

