

CANAPE MENU

QUANTUM

Gold Package \$60 PP

3 Cold, 3 Warm, 1 Substantial, 1 Dessert

Platinum Package \$80 PP

4 Cold, 4 Warm, 2 Substantial, 2 Dessert

Diamond Package \$100 PP

4 Cold, 5 Warm, 2 Substantial, 2 Dessert

Cold (can be made GF)

Freshly shucked Sydney Rock oysters with apple cider, cucumber vinaigrette (GF)

Spiced butternut pumpkin, pistachio nut, caramelised onion, ricotta mini puff pastry tart

Chilled Queensland king prawns with citrus aioli dipping sauce (GF)

Smoked free range chicken, roasted sweet corn, streaky bacon, Sriracha mayo on spoon

Sugar cured King salmon, horseradish cream cheese, baby capers, shaved radish on black pepper crisp

Teriyaki seared Black Angus beef, sesame seed, pickled cucumber, Kewpie mayo, fried garlic (GF)

San Daniele prosciutto fig jam whipped feta salsa verde on crisp flatbread

Alaskan King crab, baby pea crush, spiced organic seeds and grains, shaved kale, dry chili aioli on shortcrust tart



Warm

Herbed green pea, baby spinach, buffalo mozzarella risotto balls with smoked paprika aioli,
(v)

Dukkah spiced lamb fillet, feta, Heirloom cherry tomatoes, black olive on spoon

Crispy Berkshire pork belly, lemon grass, glass noodles, mint, fermented chilli, lime soy
dressing (GF)

Seared Atlantic scallops, smoked bacon, fine cut celeriac, caper thyme mayonnaise, lemon

Five-spiced blackened duck breast, sour cherry, wonton chip, caramelized soy

Spiced beef potato egg, chimichurri empanada

Roasted pumpkin and feta, chimichurri empanada

Prawn and chive fried dumplings, shallots, sambal chilli dressing

Chicken and leek handmade pie, smoked chilli tomato relish

Substantials

Southern Fried buttermilk chicken, fine slaw, jalapeño, soft milk bun

Roasted Black Angus beef sirloin, Thai salad, rice noodles, mint, lemon grass, bean
sprouts

Chicken and chorizo Quesadilla, smoked sweet corn, spiced avocado aioli

Seared King Tasmanian salmon, Japanese pickles, fine cut baby bok choy, rice and nori
salad, edamame, coriander

Tikka Masala spiced chicken, organic brown rice, baby coriander in bowl

Slow cooked grass-fed sumac lamb shoulder with gnocchi, rainbow chard and cucumber
yoghurt bowl

Poached tiger prawn roll, pickled radish, iceberg lettuce, cocktail aioli

Moroccan spiced butter nut pumpkin, slow roasted vegetables, chickpea stew, sumac,
cucumber yoghurt

Crispy pork belly roll, pickled carrot, cucumber, coriander, Li ghtchilli, Vietnamese soy



Dessert

Passion fruit curd and fresh strawberry crushed coconut meringue tart

Sea-salt caramel and brownie crumble tart

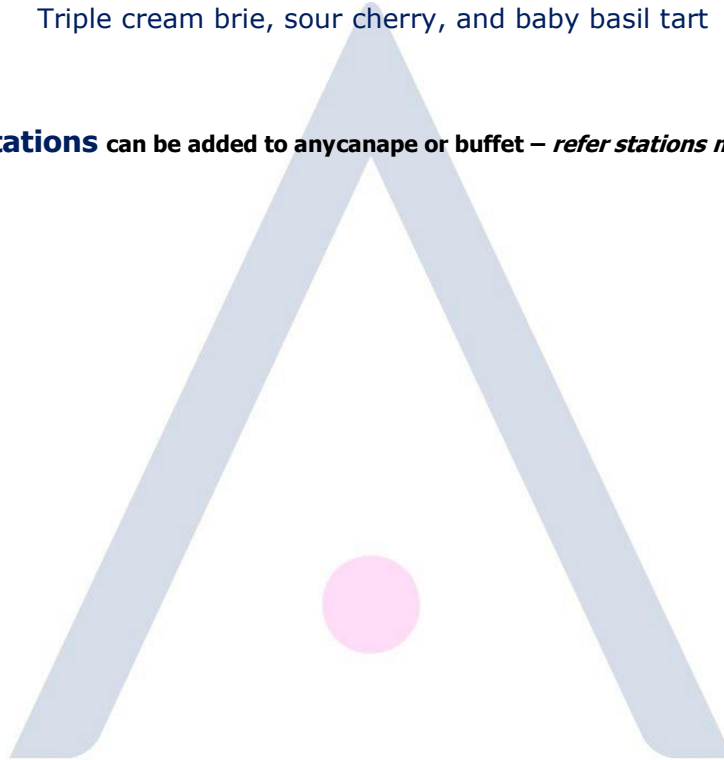
Valrhona Dark chocolate espresso mousse, chocolate crumble

Prosecco rosewater marinated strawberries, watermelon, mint, meringue

Whipped vanilla bean raspberry cheesecake, black sesame seed, short bread crumble

Triple cream brie, sour cherry, and baby basil tart

Stations can be added to any canape or buffet – *refer stations menu*



Stations

Stations can be added to any buffet or canape event

SASHIMI STATION

Kingfish, tuna and fresh seasonal seafood served raw and carved to order
\$18 per head

DUMPLING BAR

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces
\$17 per head

OYSTER TASTING STATION

Showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats
\$18 per head

LIVE OYSTER SHUCKING

Shucked to order Sydney Rock, Pacific and Flats by chef on board
\$18 per head
PLUS additional \$220 chef charge

GLAZED HAM STATION

Served warm and carved to order served with mustards, pickles and soft rolls
\$17 per head

CAVIAR STATION

Selection of caviars, ice bowl, complete with hostess to guide through the caviars Price on enquiry

CHARCUTERIE & CHEESE

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys
\$16 per head

JUST CHEESE

Wide selection of both local and imported cheeses with various breads and classic accompaniments
\$15 per head

