

CANAPES

Minimum spend \$500

Choice of 5 \$40pp (1 substantial & 4 standard)

Choice of 7 \$50pp (2 substantial, 4 standard, 1 dessert)

Choice of 9 \$60pp (2 substantial, 5 standard, 2 dessert)

STANDARD COLD CANAPES

Vegetarian

Tartlet of eggplant caponata, goat cheese and toasted macadamia (V)

Frittata of baby spinach, ricotta and asparagus (V)

Crunchy vegetable & sriracha tofu rice paper roll w/ peanut sauce (VE, D, GF)

Vietnamese rice paper roll of avocado, pomelo, mint w/ nouc cham (V & GF)

Seafood

King Prawn and lychee rice paper roll, soy mirin dipping sauce

Meat

Char sui chicken rice paper roll w/ chinese cabbage, mint, coriander

Peking duck pancake, shallot, hoisin and cucumber

STANDARD HOT CANAPES

Vegetarian

Spinach Quiche (V)

Mac and Cheese Ball (V)

Vegetable samosa w/ mango chutney (VE)

Meat

Chicken and camembert pie

Peppered grassfed tasmanian beef pie w/ ketchup

Traditional sausage rolls w/ condiment

Coconut chicken sugar cane skewers

SUBSTANTIAL CANAPES

Cold Canapes

Poached prawn, cocktail sauce, crisp lettuce on a brioche long roll

Poke bowl of black rice, seared salmon, avocado and yuzu mayo



Seared japanese beef carpaccio, snow pea, organic soba noodle salad and black sesame dressing

Hot Canapes

Triple cheeseburger, caramelised onion and chilli jam Singapore chilli crab claws

Fish and chippy butty burger with house tartare

Buttermilk chicken slider, pickles, apple slaw and chipotle mayo

DESSERT CANAPES

Tartlet of dark chocolate and raspberry

Cocktail eclairs of elderflower cream and pistachio

Profiterole with lemon yuzu curd

Limoncello meringue tart

Belgian chocolate mousse with honeycomb

Seasonal fruit skewer (VE)

Mini nutella doughnuts

Mini jam doughnuts

CHEF CANAPE MENU

Minimum spend \$1200

Choice of 5 \$70pp (1 substantial & 4 standard)

Choice of 7 \$80pp (2 substantial, 4 standard, 1 dessert) Choice of 9 \$90pp (2 substantial, 5 standard, 2 dessert)

STANDARD COLD CANAPES

Vegetarian

Parmesan wafer w/ pear, gorgonzola, organic honey and hazelnut (V)

Tartlet of green olive, vine leaf, artichoke and pecorino cheese (V)

Ancient grain nori roll, black fungus salad, crispy noodles (V, GF)

Glazed kingfish sashimi, toasted sesame and yuzu dressing (GF)

Seafood

San choy bau of king prawn, crisp noodle and water chestnut

Meat

Pulled pork burrito, guacamole, roast corn and chilli beans
Peking duck pancake, shallot, hoisin sauce
Wagyu beef tataki, horseradish & shiso cress
Gun powder green smoked duck, bettle leaf and pineapple lime salsa

STANDARD HOT CANAPES

Vegetarian

Saffron, leek, gorgonzola risotto suppli with chilli jam (V) Coconut, ricotta and green onion dumplings with mango salsa (V)
Scorched corn and jalapeno croquette w/ green tabasco aioli (vegetarian)

Seafood

Cocktail gold band snapper pie w/ truffle anglaise
Salt and pepper style kataifi king prawn

Meat

Cocktail braised beef cheek pie, mushy pea puree
Pepper and beef wellington, duck liver pate and prosciutto
Caramelised pork belly, plum relish and crackling crumble
Pizzetta of bresaola, salsa verde, halloumi and blistered tomato

SUBSTANTIAL CANAPES

Cold Canapes

Poached prawn, cocktail sauce, crisp lettuce on a brioche long roll
Poke bowl of black rice, seared salmon, avocado and yuzu mayo
Seared japanese beef carpaccio, snow pea, organic soba noodle salad and black sesame dressing

Hot Canapes

Vegetarian

char grilled halloumi burger, iceberg, red pepper harissa relish (V)
chickpea, lentil kofta burger with toum (garlic) sauce (VE)

Seafood

Reggiano crusted john dory, orange and queen olive salad
Singapore chilli crab claws

Meat

Red duck curry w/ jasmine rice and coriander salad (GF)
Frenched lamb cutlet w/ parsnip puree and pistachio (GF)
South American hot dog, avocado salsa and crème fraiche



Triple cheeseburger, caramelised onion and chilli jam
Buttermilk chicken slider, pickles, apple slaw and chipotle mayo
Moroccan style lamb burger, cucumber, sumac mint labneh

DESSERT CANAPES

Trifle of lychee jasmine jelly, matcha custard and coconut macaroon
Bite sized pavlova w/ kiwi, passionfruit lemon curd (gluten free)
Eton mess of berries, mousseline cream and meringue
Cocktail eclairs of elderflower cream and pistachio
Profiterole with lemon yuzu curd
Limoncello meringue tart
Belgian chocolate mousse with pistachio praline and salted caramel

