

Canapes



OUR CANAPÉ MENU IS DESIGNED TO IMPRESS AND DELIGHT EVERY GUEST, NIBBLE BEFORE THE MAIN FEAST OR MAKE IT THE MAIN EVENT WITH SOMETHING MORE SUBSTANTIAL. OUR INGREDIENTS MAY CHANGE DUE TO SEASONALITY AND AVAILABILITY. PLEASE CHAT TO US ABOUT STAFFING REQUIREMENTS AND PRICING FOR YOUR EVENT.

VEGETARIAN \$5.50 A PIECE

VEGETABLE SPRING ROLL, SWEET CHILLI SAUCE
BRUSCHETTA TART, WHIPPED FETTA, BALSAMIC GEL
RICOTTA , SMASHED PEA & PECORINO, SOURDOUGH CROSTINI
GORGONZOLA CREAM & WALNUT TART, TORCHED PEAR & WILD HONEY
VIETNAMESE TOFU & MUSHROOM RICE PAPER ROLL, PEANUT DIPPING SAUCE (GF, VG)

KOREAN MUSHROOM & KIM CHI PANCAKE, MISO MAYO (VG)
WILD MUSHROOM ARANCINI, PARMESAN, TRUFFLE MAYO (GF)
PUMPKIN, CASHEW & PECORINO ARANCINI, PESTO MAYO (GF)
THREE CHEESE ARANCINI, PARMESAN, SPICY TOMATO RELISH (GF)
HALOUMI, MINT & SEMI DRIED TOMATO PARCEL, TOMATO EMULSION
CAULIFLOWER POPCORN, GREEN TAHINI, SESAME DUKKAH (GF, VG)
VEGETABLE GYOZA, BLACK SESAME MAYO, TERIYAKI DRESSING
TEMPURA ZUCCHINI FLOWERS STUFFED WITH WHIPPED FETTA, BUSH TOMATO RELISH

POULTRY \$6.60 A PIECE

ROAST DUCK PANCAKE, HOISIN SAUCE
CHICKEN, WALNUT & CELERY FINGER SANDWICH
CHICKEN LIVER PATE TARTLET, ONION JAM, MANDARIN
CHICKEN & SHIITAKE SAN CHOY BOW, CHILLI ANGEL HAIR (GF)
DUCK & POMEGRANATE TART, BURNT APPLE & CREME FRIACHE
CREAMY CHICKEN & LEEK PIE
GRILLED THAI CURRY CHICKEN SKEWERS, COCONUT SATAY (GF)
CHICKEN & MUSHROOM GYOZA, KIM CHI, MISO MAYO
KOREAN FRIED CHICKEN BAO, PICKLED SLAW, STICKY GOCHUJANG SAUCE
CANTONESE CHICKEN DUMPLING, FISH CAVIAR, LEMON GRASS DRESSING
LEMON & OREGANO CHICKEN SOUVLAKI, TZATZIKI YOGHURT (GF)
SOUTHERN FRIED CHICKEN SLIDER, SWISS CHEESE, RANCH DRESSING & HOT SAUCE

SEAFOOD \$7.15 A PIECE

LARGE FRESH KING PRAWNS, SAFFRON CITRUS MAYO (GF)
FRESHLY SHUCKED OYSTERS, PINK PEPPERCORN RASPBERRY MIGNONETTE (GF)
BABY SNAPPER CEVICHE, AVOCADO CREAM, NATIVE FINGER LIME
SALMON GRAVALAX BLINI, DILL CREME FRAICHE, FLYING FISH ROE
PRAWN, AVOCADO & MANGO TACQUITO, SPICY MAYO
SMOKED SALMON, CUCUMBER & DILL CREAM FINGER SANDWICH
VIETNAMESE SASHIMI KINGFISH RICE PAPER ROLL, PEANUT DIPPING SAUCE (GF)
VIETNAMESE PRAWN & MANGO RICE PAPER ROLL, PEANUT DIPPING SAUCE (GF)
TUNA TATAKI, WASABI AVO MOUSSE, PONZU MAYO, TERIYAKI SAUCE (GF)
BARRAMUNDI SPRING ROLL, CAPER & DILL MAYO DIP
THAI STYLE MARINATED PRAWNS, CHILLI & SHALLOT SALT (GF)
TEMPURA FLATHEAD TAQUITO, GUACAMOLE, CREME FRAICHE
SEARED SCALLOPS, CAULIFLOWER PUREE, OLIVE CRUMBS, TRUFFLE OIL (GF)

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MEAT \$7.15 A PIECE

STEAK TARTARE & PARMESAN TART, AVRUGA CAVIAR
WAGYU BRESAOLA, TRUFFLE AIOLI, PICKLED EGG, PECORINO, CROSTINI
MINI YORKSHIRE PUDDING, RARE ROAST BEEF, ONION JAM, HORSERADISH CREAM
BEEF & RED WINE PIE, TOMATO RELISH
PORK & FENNEL SAUSAGE ROLL, CHILLI JAM
BEEF YAKITORI SKEWERS, SESAME GLAZE (GF)
CRISPY PORK BELLY, QUINCE AIOLI, PICKLED APPLES (GF)
MOORISH LAMB SOUVLAKI, TZATZIKI YOGHURT (GF)
STEAMED LOTUS BUN, CRISPY CHAR-SIU PORK, CORIANDER
CHARGRILLED LAMB KOFTA SKEWERS, MINT RAITA SAUCE (GF)
SPANISH HAM & MANCHEGO CROQUETTAS, SMOKED PAPRIKA AIOLI
PULLED BBQ PORK SLIDER, ARGENTINIAN SLAW, RANCH DRESSING
BARBACOA BEEF TAQUITO, CHARRED CORN, GREEN TOMATO SALSA, FETTA (GF)
CLASSIC CHEESEBURGER, HOUSE PICKLES, AMERICAN MUSTARD, TOMATO SAUCE

MINI MEALS \$13.20 EACH

CLASSIC FISH & CHIPS. TARTARE SAUCE
FANCY STEAK & GRAVY, TRUFFLE MASH (GF)
KOREAN FRIED CHICKEN, STICKY GOCHUJANG SAUCE (GF)
BUTTER CHICKEN, FRAGRANT COCONUT RICE, CORIANDER (GF)
MINI HOT DOG WAGYU KRANSKY, CHEDDAR, KRAUT & ALL THE SAUCES
AUSTRALIAN LOBSTER & PRAWN ROLL, LETTUCE, CELERY & LEMON MAYO
MINI LAMB SOUVLAKI, PICKLED SLAW, MINT YOGHURT, GRILLED FLATBREAD
CAULIFLOWER POPCORN KEBABS, GREEN TAHINI, PICKLED SLAW, FLATBREAD (VG)
EGGPLANT & POTATO CURRY, STEAMED RICE, MANGO CHUTNEY, PAPADUMS (GF, VG)
PORK & FENNEL MEATBALLS, POMODORO SAUCE, RICOTTA & CHILLI JAM
PAN ROASTED MULLOWAY, EGGPLANT CAPONATA, GREEN GODDESS (GF)
RICOTTA DUMPLINGS, WILD MUSHROOMS, BURNT BUTTER, PECORINO & SAGE (V)

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HANDMADE PIZZAS (8 INCH) \$15.40 EACH

MIN ORDER: 10 PIZZAS (8 SLICES PER PIZZA)

MARGHERITA: BUFFALO MOZZARELLA, SAN MARZANO TOMATO & BASIL

DIABOLO: BUFFALO MOZZARELLA, SAN MARZANO TOMATO, HOT SALAMI & OLIVES

POLLO: ROAST CHICKEN, BBQ SAUCE, MIXED MUSHROOMS, ONION & ROAST CAPSICUM

HAWAIIAN: BUFFALO MOZZARELLA, SAN MARZANO TOMATO, SHAVED LEG HAM & PINEAPPLE

SICILIANA: BUFFALO MOZZARELLA, SAN MARZANO TOMATO, ROAST VEGETABLES, PESTO & FETTA

FUNGHI: BUFFALO MOZZARELLA, SAN MARZANO TOMATO, GARLIC MUSHROOMS, TRUFFLE AIOLI

GAMBERI: BUFFALO MOZZARELLA, SAN MARZANO TOMATO, GARLIC PRAWNS, CHILLI & ROCKET

PROSCIUTTO: BUFFALO MOZZARELLA, SAN MARZANO TOMATO, PROSCIUTTO & ROCKET

SWEET CANAPES \$5.30 EACH

MACARONS

CARAMEL LATTE TART

NEW YORK CHEESECAKE

CHOCOLATE SALTED CARAMEL TART

TORCHED LEMON MERINGUE TART

MIXED GELATO ICE-CREAM CONES

INDULGENT CHOCOLATE BROWNIE (GF)

LABNEH PANNACOTTA, PISTACHIO CRUMBS (GF)

CHEESE BOARD \$16.50PP

A SELECTION OF LOCAL & IMPORTED CHEESE, CONDIMENTS, FRESH FRUIT & NUTS
& PREMIUM CRACKERS

GRAZING PLATTER \$22PP

SELECTION OF ARTISANAL CHEESE, COLD DELI MEATS, HOUSE-MADE DIPS, SPANISH OLIVES,
FRESH FRUIT & NUTS, CONDIMENTS & PREMIUM CRACKERS

SELECT A FOOD STATION FROM OUR FOOD STATION MENU TO ADD TO YOUR CANAPE EVENT

VEGETARIAN - (V) VEGAN - (VG) GLUTEN FREE - (GF)