



## CANAPE MENU

### Packages

Canape Package 1- Deluxe Grazing Table- \$35.00 per person

Canape Package 2- Grazing and 4 Satisfyingly Simple Table- \$50.00 per person

Canape Package 3- 6 Satisfyingly Simple and 1 Substantial from Street Food- \$70.00 per person

Canape Package 4- 6 Premium Canapes and 2 Substantial Canapes- \$95.00 per person

Custom Package please enquire

Add any additional small canapes for \$6.00 per piece, Substantials for \$12.00 per item and Sweet canapes for \$5.00 per piece

You can also add Individual Antipasti cups for \$18.00 each

All dietaries can be accommodated

All prices are exclusive of GST

### Deluxe Grazing Table

Assorted charcutrie meats, Local and Imported cheeses, house made dips, antipasti vegetables, mixed marinated olives, seasonal fruit, crudites, crusty bread, crisp breads

*Why not add some of the satisfyingly simple bites to your table or some more substantial items??.....*

Individual Charcuterie/antipasti

## Satisfyingly Simple

Vietnamese rice paper rolls your choice of lemongrass chicken, marinated beef, marinated tofu (DF)(GF)

Antipasti skewer (GF)

Pork, fennel and marmalade sausage rolls, fruit chutney

Plant-based sausage rolls with herb and roast garlic, fruit chutney (vegan)

Mini beef bourguignon pie, smoky tomato relish

Mini chicken, leek and verjuice pie

Double smoked ham and cheddar croquette, smoky tomato relish

Milanese arancini, confit garlic aioli (V)(GF)

Vegan bolognese arancini, sweet tomato jam (VEGAN)

3 cheese mac n cheese bites, sweet jam dipping sauce (V)

Mediterranean puff quiches (v)

Mini pizzettes topped with rich sugo, lemon thyme, Persian fetta (v)

Peking Duck Wontons, spiced plum sauce

Spicy chorizo empanada with roasted garlic aioli (DF)

Spinach and fetta filo triangles (V)

## Premium

### COLD

Fresh shucked Pacific oysters, finger lime granita (DF)(GF)

King Ora salmon tataki charcoal cone topped with Yarra Valley caviar (DF)

Smoked Huon salmon, lime crème fraiche beetroot blini topped with caviar (GF)

K'gari Crab green gazpacho, pickled cucumber and lime (GF)(DF)

Peruvian prawn ceviche, avocado, spring onion, lime, chilli tostada (GF)(DF)

Rare roast beef and smoked horseradish cream en croute topped with caramelised onion

Country style pork rilette tartlet with Davison plum jam

Black Angus Beef tartare, cured egg yolk, kettle chip (GF)

Peking duck, hoisin, cucumber, mint, shallot pancakes (DF)

Pickled caramel fig, triple cream brie and basil tartlets (V)

Mini gorgonzola cheese, walnut chive souffles topped with apple celery remoulade and lemon zest (V)

Whipped native pepper berry goats curd tapioca crisp with mandarin sherbet (V)(GF)

Toffee tomatoes and basil (VEGAN)

Toasted corn and roast chilli fritter topped with a tequila avocado and mango salsa (GF)(VEGAN)

## HOT

Pacific Kilpatrick oysters, smoked sea salt (GF)

Sticky Chinese style pork belly bites with sesame and grilled pineapple (DF)

Pork and chive potsticker gyozas, roasted sesame black vinegar ponzu (DF)

Onion and cauliflower pakora, lime pickle and marsala mint riata (GF)(V)

Marjoram and panko crumbed triple cream French brie and red currant compote (V)

Half shell Harvey bay scallops topped with bisque fondue, chorizo, pomegranate

Prunes wrapped in bacon caramelised in maple with pecan crumb (GF)(DF)

Spiced Pumpkin and orange crumbed ravioli, kasundi chutney (V)

Mini Okonomiyaki, Japanese BBQ, kewpie and bonito (DF)

Mixed sesame black garlic prawn toast with a spiced plum sauce (DF)

Grilled haloumi and zucchini skewers with lemon olive oil, crushed pine nuts and mint (V)(GF)

Tempura Morton Bay bug, prickly ash, jalapeno tartare

Chicken shawarma skewer, harissa lemon yoghurt (GF)

Steak and frites skewer, truffle hollandaise (GF)

## Substantial Canapés

### Street Food

#### Cold

Mini King prawn, Marie Rose, celery leaf and avocado soft roll

Morton Bay Bug, yuzu mayo, chive, butter lettuce soft roll  
Mini Bahn Mi (Caramelised pork, lemongrass chicken or caramelised tofu)  
Classic Reuben, pickles, mustard, swiss, kraut on a rye roll  
Golden falafel, tahini, hommus, pickled red onion, marinated cabbage on a Turkish roll (VEGAN)

### Hot

Peking duck bao bun, mint, cucumber, orange hoisin, pea sprouts (DF)  
Kunjit Malaysian chicken bao bun, crunchy peanut satay, cucumber, toasted coconut (DF)  
Pulled pork bao bun, carrot pickle, smoky bbq, sauerkraut, mustard (DF)  
Crispy buffalo cauliflower boa bun, pickled veg, siracha mayo, rocket (V)  
Chicken katsu slider, brioche bun, tonkatsu sauce, kewpie mayo, mustard, slaw  
Chicken parmi slider, fresh basil, sugo, mozzarella, smoked leg ham  
coconut (DF)  
Smoky BBQ pulled pork slider, queso, hickory BBQ, slaw, mustard (DF)  
Caramelised cheesy beef slider, Monterey jack, mustard, tomato relish, grilled onion, gherkin  
Spiced lamb slider, dill tzatziki, cucumber ribbons, crumbed feta  
Plant-based cheesy slider, vegan cheese, beetroot relish, pickled carrot, tomato, vegan aioli (VEGAN)  
Mini German style brat hotdog, mustard ketchup, grilled onions, red kraut  
Louisiana style fried shrimp po'boy, jalapeno aioli, pickle, iceberg, tomato  
Beer battered fish corn street tacos, pickled red onion, jalapeno tartare, lime sherbet (GF)  
Pulled Texan bbq jackfruit corn street taco, black bean mole, tequila mango salsa, guac (GF)(VEGAN)

### Bowls

Thai beef green papaya salad, roasted peanuts, mint (GF)(DF)  
Zucchini and halloumi fritter, tabbouleh, lemon, hummus, dukkah (V)  
Cauliflower and potato massaman, coconut rice (V) (GF) (DF)

Thai Red chicken curry, lychee, snake beans, coconut rice (GF)(DF)  
Beetroot and gin cured salmon, orange sweet potato scordalia, remoulade (GF)  
Greek style lamb souvlaki, grilled yiros, roasted garlic tzatziki, crumbed baked feta,  
mint  
Pulled Barbacoa beef burrito bowl, rice, guacamole, lime, pineapple, verde (GF)  
Plant based Greek meatballs, lemon potatoes, grated Melichloro, citrus olive  
tapenade (v)

### **Late Night Add Ons**

**Priced on request to suit the number of guests**

Spiced plum Glazed Free-Range leg ham station  
(Crusty rolls, butter, condiments)

Cheese board (Brie, Vintage Cheddar, Blue, Goat's)

Accompaniments, crispbreads, dried fruit, nuts, seasonal fruit

### **Dessert Canapes**

**\$5.00 each**

**All dietaries can be accommodated**

Cassia sugar dusted churros, spiced dark chocolate fondue

Mini key lime pies

Assorted Macaroons

Salted dulce de leche chocolate brownie

Raspberry and lemon shortcake

Smores tartlets

Lemon curd and torched meringue tartlets

### **Interactive Canape Stations**

**From \$20.00 per person**

**Please ask how we can take your next celebration to that WOW level**

### **Examples**

**Fresh Shucked Oyster Station with seasonal accompaniments**

**Habachi Yakitori Station**

**Taqueria**

**Crustacean Bar**

**Paella Station**

**Chinese BBQ**

**Gelato Cart**