



CANAPÉ MENU

COLD CANAPÉS

5 each

oysters, mignonette, lemon (gf)
swordfish crudo, coconut, mandarin, pickled chilli (gf)
beef tartare, cassava, chipotle, egg yolk (gf)
roasted romesco tart, goat's curd, basil (v)

HOT CANAPÉS

5 each

smoked cheddar and corn croquettes, chipotle, parsley (v)
beef and burgundy pie, whipped quince
bbq pork bao, coriander, hoisin
red bean and fennel empanada (v)
porcini mushroom arancini, truffle salt, grana (v)
duck and pistachio sausage roll, piccalilli
shiitake mushroom and leek spring roll (vg)
hot smoked huon salmon potato croquette, black garlic aioli

SLIDER, TACOS, BUNS

10 each

beef poboy, chipotle mayo, smoked cheddar
fish taco, caper slaw, lemon, tartare
mini slider, house pickles, smoked cheddar, brioche

GRAZING

14 each

lamb ragu gnocchi, grana
beetroot and dill risotto, goat's curd, lemon (gf, v)
fish and chips, tartare sauce, lemon

GRAZING PLATTERS

assorted gourmet pizza slices
— vegetarian and meat selections 21.0
charcuterie — chef's selection of cured meats and pickles 35.0

SWEET TREATS

4.5 each

mandarin tart, white chocolate, lemon balm (gf)
vanilla panna cotta, hazelnut, strawberry (gf)
chocolate and almond brownie, cassis (gf) (df)
chocolate and mint mousse (gf)

(minimum of 20pc per item)

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SAMPLE PACKAGES

2 - 3HR EVENT

(suitable for light entertaining lunches)

\$26 per head — 2 x canapés, 1 x sliders, 1 x pizza slice

3 - 4HR EVENT

(suitable for lunchtime events/evenings)

\$40.5 per head — 4 x canapés, 1 x pizza slice,
1 x slider, 1 x sweet treat

\$54.5 per head — 4 x canapés, 1 slider, 1 x pizza slice,
1 x grazing, 1 x sweet treat

4 - 6HR EVENT:

(suitable for evening events)

\$78 per head — 6 x canapés, 2 x sliders, 2 grazing

(v) vegetarian (gf) gluten friendly (vg) vegan