



## Stand-Up Event Canapé Menu

### SELECTIONS

*Signature - \$50 per person - choose 2 small & 2 large*  
*Classique - \$70 per person - choose 3 small, 2 large & 1 dessert*  
*Gourmand - \$90 per person - choose 4 small, 3 large & 1 dessert*

### SMALL

*“Yellowfin tuna gilda”. Guindilla, olive, white anchovy and marinated yellowfin tuna skewer*  
*“Smoked duck roll” smoked duck breast, remoulade and lettuce cup in a milk bread roll*  
*Steak tartare on crouton with confit yolk*  
*Salt and baked celeriac tart with pickle green apple, dill fronds*  
*Tomato and watermelon gazpacho with tarragon oil*  
*Kingfish ceviche with tapioca and nori cracker*  
*Jamon iberico & manchego croquettes roast garlic aioli*  
*Mushroom & truffle croquettes with lime mayo*  
*Hervey bay scallop gratin with caramelised apple puree*  
*Croque monsieur croissant , iberico jamon, truffle bechamel and gruyere cheese*  
*Confit octopus with tripple cooked potato skewer with romesco sauce*  
*Beef check empanada, salsa verde*  
*Organic chicken thigh vol au vent, smoked leek sauce*

### LARGE

*Wagyu 7+ rump cap, café de Paris sauce, pommes frites*  
*Crispy pork belly, apple and celeriac purée, celeriac salt*  
*Confit duck leg pie, radicchio and red cabbage jam*  
*Moreton Bay bug roll slider with Thai basil mayonnaise*  
*Crispy eggplant with white miso and kalamansi dressing*  
*Smoked celeriac and 36 months Comté ”toastie” with Espelette pepper*

### DESSERT

*Chocolate mousse, olive oil, sourdough cracker*  
*Roast macadamia financiere with orange caramel sauce*  
*Passion fruit and blueberries pavlova*

*menu is subject to change*