

Hervé's

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 triple cooked potato skewer with romesco sauce

Beef cheek 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