



CANAPÉ PACKAGES

MINIMUM NUMBERS OF 15

1/2 HOUR PACKAGE

\$26 PER PERSON

Select three items:
from hot or cold selections

1 HOUR PACKAGE

\$36 PER PERSON

Select six items:
three hot and three cold selections

2 HOUR PACKAGE

\$46 PER PERSON

Select nine items:
five hot and four cold selections

3 HOUR PACKAGE

\$56 PER PERSON

Select twelve items:
six hot and six cold selections

ADDITIONAL CANAPÉ

\$7 PER PERSON, PER ITEM

SUBSTANTIAL ITEMS

\$12 PER PERSON, PER ITEM



CANAPÉ MENU

HOT SELECTION

- Lamb kofta with tzatziki **WK**
- Thai fish cake cooked with lemon grass and coriander liquid **WK**
- Vegetable arancini with salsa verde
- Fried tofu with spring onion and plum sauce
- Pumpkin flower stuffed with sweet corn and ricotta **LO**
- Coconut leaf prawn dumpling
- Chorizo blanket and esplette pepper
- Sweet chilli and coriander prawn twists
- Chicken drumettes with satay dipping sauce and minted yogurt
- Vegetable samosa with chilli dipping sauce
- Individual beef Wellington
- Mac and cheese croquettes
- Bulgogi beef gratin tart **WK**

COLD SELECTION

- Goat cheese tarts with soft herb sumac
- Grilled semi dried zucchini and feta in beetroot tart
- Smashed pea, labne, tendrils en crouete
- Tuna tartar, kimchi, pickled carrots in witlofs **WK**
- Mini tomato bruschetta with rocket
- Prosciutto, melon, bocconcini skewers and mint
- Beef tartar and enoki mushroom in a charcoal shell **LO**
- Marinated, chargrilled lamb with watermelon and feta **LO**
- Tomato, basil and bocconcini
- Black truffle chicken cos lettuce cups
- Hand rolled sushi variety with soy sauce **WK**
- Mini salmon bagel



CANAPÉ MENU

SUBSTANTIAL ITEMS

Beer-battered fish, smoked paprika fries with tartare sauce **LO**

Pulled chicken Caesar salad with egg, croutons and bacon

Fried chicken bao, kimchi, melted cheese and black sesame **WK**

House-made tempura prawns with sweet and sour sauce

Chicken satay with chefs fried rice

Lamb skewers with fried rice **LO**

Crispy beef on hokkien noodle with oyster sauce **WK**

Piri Piri chicken and coleslaw slider

Charcoal beef slider, fried shallots and cheese with bang bang sauce

Salt and pepper calamari, black aioli



PLATTERS

ANTIPASTO LO

SMALL \$62.50 (ideal for 3-5 guests)
MEDIUM \$150 (ideal for 5-12 guests)
LARGE \$225 (ideal for 12-18 guests)

Cured cold smoked ham
Air-dried Hungarian salami
Prosciutto crudo
Salt cured salmon
Steeped grilled vegetables
Egyptian hummus
Crushed basil pesto
Black olive tapenade

CHEESE LO

SMALL \$62.50 (ideal for 3-5 guests)
MEDIUM \$150 (ideal for 5-12 guests)
LARGE \$225 (ideal for 12-18 guests)

Range of hard and soft pressed cheese
Preserved quince jam
Spiced port figs
Wafer crisp crackers
Grissini basket

BAKE HOUSE BREADS

SMALL \$22.50 (ideal for 3-5 guests)
MEDIUM \$54 (ideal for 5-12 guests)
LARGE \$81 (ideal for 12-18 guests)

Dukkah spiced bake-house breads
Olive oil
Balsamic vinegar
Assorted dips