



## 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