

Canape Menu

COLD

SHUCKED OYSTER WITH FINGERLIME
MIGNONETTE
PEKING DUCK PANCAKE
CAPRESE SKEWER WITH BASIL PESTO
DUCK LIVER PARFAIT W TOASTED BRIOCHE
FRESH PEELED PRAWNS (+ \$1.50PP)

TARTS

CONFIT DUCK WITH ORANGE GEL
HEIRLOOM TOMATO AND FETA
HOT SMOKED SALMON, CREME FRIACHE, DILL
RARE ROAST BEEF WITH HORSERADISH CREAM
ROASTED MEDITERRANEAN VEGETABLE
SMASHED AVOCADO AND FETA

HOT

TWICE COOKED PORK BELLY W CHILLI
CARAMEL
PORK AND GINGER SPRING ROLLS
ARANCINI DI ROSI
HOMEMADE MOROCCAN SAUSAGE ROLLS
LAMB KOFA W TAHINI YOGHURT
CHICKEN AND VEGIE MORNAY PIE
ZUCCHINI AND CORN FRITTERS W CHILLI JAM
SATAY CHICKEN SKEWERS
MISO SCALLOP IN THE SHELL
PULLED BEEF SOFT TACO
BLACK SESAME PRAWN TOAST
VEGETABLE GYOZA
BUTTERMILK CHICKEN NUGGIE BBQ MAYO



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SUBSTANTIALS

SALT & PEPPER PRAWN BAO W HOI SIN
REUBEN SANDWICH ON SOURDOUGH
BEEF BRISKET SLIDER R CHIMMICHURRI
KOREAN FRIED CHICKEN BAO
W KIMCHI MAYO
SLOW BAKED LAMB SHOULDER WITH
CREAMY MASH (+ \$1.50PP)
ROAST PUMPKIN RAVIOLI WITH A SAGE
BUTTER SAUCE
CLASSIC FISH N CHIPS

PRICING

POPULAR PACKAGES

6 HOT, COLD OR TART CANAPES \$32
6 CANAPES + 2 SUBSTANTIALS \$45
10 HOT, COLD OR TART CANAPES \$50

INDIVIDUAL PRICES

CANAPES \$5.50 EACH
SUBSTANTIALS \$7.00 EACH

INCLUSIONS

CHEF AND WAITSTAFF FOR DURATION OF
FOOD SERVICE (APPROX 2 HOURS)
WHITE OR KRAFT COCKTAIL NAPKINS

ADDITIONAL COSTS IF APPLICABLE

GRAZING TABLE \$18PP

EQUIPMENT HIRE

SUNDAY AND PUBLIC HOLIDAY SURCHARGE

STAFF TRAVEL FEES

PRICING EXCL. GST

