

Canapé Menu

Select from one of our bespoke cocktail packages, or design your own with the help of our team*.

Packages include onsite chef.

MINIMUM 40 GUESTS, PRICE DOES NOT INCLUDE SERVICE STAFF OR HIRE ITEMS

Canapé Package 1 (1.5–2 hours) 4 x Two Bite Canapé Selections, 1 Substantial Canapé & 1 Substantial Bowl \$36pp

Canapé Package 2 (2–2.5 hours) 5 x Two Bite Canapé Selections, 2 Substantial Canapé & 1 Substantial Bowl \$43pp

Canapé Package 3 (2.5–3 hours) 4 Two Bite Canapé Selections, 3 Substantial Canapé & 1 Substantial Bowl + Mediterranean Grazing Table \$59

Two-Bite Hot / Cold Canapés \$4

Arancini with pumpkin, goat's cheese, sage (v)

Arancini with mushroom, chive, Grana Padano (v)

Mini pita toast, hummus, mixed olive tapenade (v,vg)

Crispy polenta chip, blistered heirloom tomato, basil pistou (gf,v,vg)

Smoked lamb rump on cornbread, harissa mayo (gf)

Mini bruschetta, heirloom tomato, buffalo mozzarella, basil (v)

Prawn gyoza, pickled ginger, soy & sesame dressing

Zucchini and haloumi fritters, lemon myrtle yoghurt (gf,v)

Caramelised onion, goat's cheese & heirloom tomato tart (v)

Mini Peking duck pancakes, hoisin sauce, cucumber, shallot

Smoked salmon on blini, dill, crème fraiche, caperberries

Pork and apple sausage rolls, tomato relish

Spicy vegetable samosa, mango chutney (v)

Tempura tiger prawns, wasabi, seaweed mayo

Slow cooked lamb shoulder cocktail pie, vine ripened tomato

Roast sweet potato, coriander & cashew empanada (v)

Spicy lamb filo parcel, roast capsicum relish

Yakitori chicken & spring onion skewers (gf)



*Minimum order of 20 pieces of each item applies

Substantial Canapes \$5.5

Korean fried chicken slider on brioche, kimchi slaw, citrus mayo (gfo)

Cheeseburger slider on brioche, lettuce, tomato, gherkin, mayo (gfo)

Pulled pork slider on brioche, pickled slaw (gfo)

Mushroom & haloumi slider on brioche, beetroot relish, slaw (gfo, v)

Steak, Guinness & mushroom cocktail pie, tomato relish

Chicken & leek cocktail pie

Crispy barramundi taco, slaw, charred corn salsa, chipotle sauce (gfo)

Peking duck spring roll, plum hoisin sauce

Moroccan lamb skewers, preserved lemon, mint yogurt (gf)

Pumpkin, sweet potato & fetta fritter (gf,v)

Luxe Canapes \$8

Freshly Shucked Sydney Rock Oysters (gf)

Natural with citrus | Red wine vinegar & eschalot dressing | Nam jim dressing

Grilled scallops on the shell, coriander, walnut butter (gf)

Kangaroo prosciutto, mini damper, beetroot relish (gf)

Sesame crusted Blue Swimmer crab cake, yuzu, crispy nori shard

Savoury doughnut, Huon salmon pearls, sour cream

Rare Wagyu wellington, mushroom duxelles, pâté, crispy puff pastry disc

Substantial Bowls \$9

Mini poke bowl: Huon salmon marinated in soy, sesame & chili, brown rice (gf)

Quinoa, portobello mushroom, fried kale, steamed broccolini, hummus (gf,v,vg)

Chargrilled octopus, chorizo, steamed chat potatoes, saffron aioli, watercress

Salt and pepper squid, citrus aioli, rocket (gfo)

Chinese BBQ Char Siu pork, fried rice, chilli plum sauce (gf)

Chicken tikka, basmati rice, riata, papadum (gf)

Vegetable and cashew curry, jasmine rice, papadum (gf,v,vg)

Crispy pork belly, chilli sesame soy glaze, jasmine rice (gf)

Lamb kofta, rice pilaf, tzatziki, pita bread (gfo)

Sumac dusted prawns, cous cous, pomegranate, lime gremolata

Additional Items

Antipasto grazing table From \$18pp

Dessert grazing table From \$18pp

Children's platters \$12pp

BYO bar service From \$15.50pp

