



***Chef charge applicable to all canape menus. (4 hour charge)**
Mon to Fri - \$250
Sat - \$275
Sun - \$300

CANAPE PRICE GUIDE

Silver Package *Light Option

\$45.00 per guest

(min 30 guests)

7x Gold Range Canapés

1x Substantial Canapé

Qty of items based on a 3-4 hour service

Gold Package

\$55.00 per guest

2x Diamond Range Canapés

5x Gold Range Canapés

1x Slider Canapé

1x Substantial Canapé

Qty of items based on a 3-4 hour service

Diamond Package

\$65.00 per guest

3x Diamond Range Canapés

2x Gold Range Canapés

2x Substantial Canapés

1x Slider canapé

Qty of items based on a 3-4 hour service

Platinum Package

\$75.00 per guest

3x Platinum Range Canapés

3x Diamond Range Canapés

1x slider Canapé

2x Substantial Canapés

1x Sweet Canapé

Qty of items based on a 3-4 hour service

Additional Canapes

Gold Range - \$4.50

Diamond Range - \$5.00

Platinum Range - \$6.00

Dessert Range - \$4.50

Slider Range - \$6.00

Substantial Range - \$7.00



CANAPE MENU

Gold Range Cold Canapés

- House died tomato, herb pesto and fetta on sourdough
- Thai beef salad with a spicy lime dressing (GF)
- Roast leek, marjoram, and red onion tart
- Smoked beef on crostini with horseradish

Gold Range Hot Canapés

- Handmade pies with tomato chutney
 - Wagyu beef mince
 - Chicken and leek veloute
 - Chilli beef
 - Spring lamb
 - Spinach and mushroom

* Pies can be served with either potato puree or pea puree.

- House made pizza
 - Margarita with mozzarella and basil pesto
 - Pulled pork, bacon, shaved red onion and bbq sauce
 - Smoked chorizo, caramelised onion and Persian fetta
 - Wild mushroom, thyme and truffle * add \$1
- Thai red curry chicken skewers with mint and coriander (GF)
- Pork and fennel sausage roll with spiced tomato chutney
- Caramelised onion, baby spinach and fetta roll with tomato and chilli jam
- Roast carrot and marinated fetta arancini
- Porcini and mushroom arancini with tomato chutney

Diamond Range Cold Canapés

- Seared tuna with salsa Verde and crispy baby capers (GF)
- 5 spice duck rice paper roll with cucumber, mint and hoisin (GF)
- Hot smoked ocean trout, dill pancake, lemon caviar and caper cream
- Sydney rock or pacific oysters: (GF)
 - Natural with a wedge of lemon
 - Sherry and shallot
 - Pickled ginger, sliced cucumber and micro shizo
- House dried cherry tomato tartlet with goats cheese cream, and micro basil
- King prawn with mango and coriander salsa (GF) (Seasonal)
- Chilled tomato tomato soup with spiced cream and baby herbs
- Fig, basil and fresh mozzarella (Seasonal)
- Seared haloumi with lemon and basil (GF)
- Kingfish ceviche with coconut, lime and coriander



Diamond Range Hot Canapés

- King prawn skewers with lime and coriander (GF)
- Scallops with pea puree, sherry reduction and parmesan tuille (GF)
- Pork belly, cauliflower puree, burnt sage butter (GF)
- Southern fried Popcorn chicken with white pepper aioli
- Sweet potato wellington with mushroom duxelle and tomato jam
- Caramelised leek and sage tart tatin with goats cheese cream
- Sesame crumbed prawns with yuzu mayonnaise
- Soup – (served with sourdough baton)
- Moroccan spiced sweet potato soup with coconut cream and pepitas(GF)
- Cauliflower soup with garlic cream and herbs (GF)
- Pumpkin, maple, and thyme soup with confit garlic cream (GF)
- Risotto
- Charred onion, thyme and parmesan risotto (GF)
- Spring pea and pancetta risotto (GF)
- Roast purple carrot and fetta risotto (GF)
- Pea and marinated fetta arancini with black garlic aioli
- Charred sirloin with chimichurri and eggplant on crostini

Platinum Cold Range

- Wagyu bresaola crostini with pickled fennel and micro herbs
- Eschallot tarte tatin with Persian fetta and parsley pesto
- Sashimi tuna rice paper roll with wasabi mayonnaise (GF)
- Blue swimmer crab tartlet with salmon roe
- Ash cured salmon with pink pepper cream and finger lime caviar (GF)
- Rabbit terrine with cornichons and house made mustard (GF)
- Smoked duck breast with crumbed confit garlic and porcini jus
- Cauliflower pannacotta with parmesan shortbread and gold leaf

Platinum Range Hot Canapés

- Roulade of spatchcock with mushroom and thyme mousse (GF)
- Lobster tortellini with champagne buerre blanc and lemon caviar
- Lamb wellington with wild mushroom duxelle and lamb jus
- Crumbed oyster with sherry vinegar mayonnaise
- Golden duck broth with mushroom tortellini
- Baked truffle custard with caramelised onion and sourdough
- King prawns in katifi pastry with lemon, dill aioli
- Thai snapper fish cakes with nahm jim (GF)
- Braised oxtail soup with sour cream and sourdough (GF)
- Fennel crusted pork fillet with parsnip puree and radicchio (GF)
- Sous vide lamb fillet with celeriac puree and pea foam (GF)



Sweet Canapés

- Mini banoffee tarts
- Salted caramel and dark chocolate tart
- Organic coffee mousse, chocolate gateau and vanilla cream
- Poached peach jelly, strawberry cream and vanilla sponge trifle
- Sticky date pudding, vanilla cream butterscotch sauce
- Strawberry fool with balsamic meringue (GF)
- Rhubarb bakewell tarts
- Chocolate truffles with salted caramel (GF)
- Lime curd pannacotta, pastry crumb and burnt meringue (GF)
- Lemon curd cruffin, freeze dried raspberry and rose petals
- Toblerone cheesecake cruffin
- Cinnamon doughnut macarons(GF)
- Passionfruit and white chocolate macarons
- Coconut risotto with glazed pineapple (GF)
- Baby Lemon meringue pies

Substantial Canapé Range

- Braised beef cheek with caramelised carrot, Paris mash and bordelaise sauce (GF)
- Beef penang curry with kaffir lime and jasmine rice (GF)
- Pumpkin and tofu yellow curry with coconut rice and crispy shallot (GF)
- Spicy fried rice nazi goreng with shiitake mushrooms and sweet soy (GF)
- Lamb korma with saffron basmati and handmade roti (GF)
- Chicken, olive and pancetta ragu with charred herb polenta

- Hand made pasta:
 - Papardelle with 4 cheese cream and baby herbs
 - Casserecia with chilli, lemon, confit garlic and wild rocket
 - Rigatoni pasta with slow braised bolognese and red wine

- Hand made brioche sliders:
 - Wagyu beef with aioli, bbq, red American cheddar, bacon and wild rocket
 - Slow braisd char sui pork, red cabbage slaw, coriander siracha aioli
 - Panko crusted chicken, avocado, thyme and harissa aioli and iceberg
 - Purezza sparkling battered fish with pickled cucumber, iceberg and dill aioli
 - Pumpkin, fetta and lentil fritter with tomato kasundi and rocket
 - Roasted portobello with roma tomato and thyme mayonnaise
 - Wagyu beef, Worcestershire and cracked pepper sausage long milk bun, caramelised onion, herb aioli and tomato chutney

- Salads, served in a noodle box:
 - Roast pumpkin, watercress, alfalfa and goats cheese (GF)
 - Poached chicken, quinoa, cucumber and rocket (GF)
 - Thai beef rump, rice noodles and lime with crispy onions(GF)
 - Hot smoked salmon, soba noodles, spinach and sesame
 - Baby cos, parmesan, crispy pancetta, anchovy emulsion and organic soft egg (GF)

- Roast carrots and parsnips with rocket and sherry vinegar (GF)