

Canape

COLD CANAPE SELECTION

Sugar cured ocean trout, lilliput capers, dill crème fraiche, activated charcoal tartlet

Peking duck pancake, cucumber, shallot, hoisin sauce (df)

Goats cheese tartlet, tomato jam, basil oil (v)

Poached chicken celery & chive fingers (df)

Prosciutto, gorgonzola cream, candied walnuts with balsamic glaze on crisp ciabatta

Snapper Ceviche, finger lime pearls, corn tostada (df)

Freshly shucked pacific oysters with champagne mignonette dressing (gf)

Tiger prawns with Marie Rose dressing (gf)

Blue swimmer crab with chilli, lime dressing, cucumber disc (gf)

Corn fritter with minted pea puree, crème fraiche and sticky chilli sauce (veg/gf)

Red pepper nigiri, avocado, nori, tamari dressing (vegan)

Pumpkin & spinach filled portobello mushroom (vegan)

Fried tofu & vegetable rice paper rolls, satay sauce (vegan)

Luxe lobster rolls (df)

Signature prawn cocktail slider (df)

SLIDERS

Wagyu beef, gherkin, tomato, American cheese & smoky BBQ sauce

Korean style pulled pork, kimchi, gochujang dressing

Southern fried chicken, red slaw, chipotle mayonnaise

Crispy Bacalao, sauce tartare

Sweet potato & lentil, muhammara dressing (vegan)

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WARM CANAPE SELECTION

Feta and spinach filo cigars (v)

Satay chicken skewers (gf/df)

Char Sui pork sausage rolls (gf/df)

Grilled lamb cutlet, Salsa Verdi (gf/df)

Seared S.A scallops with salmon roe taramosalata, burnt blood orange sauce (gf/df)

Bourbon glazed pork belly skewer with spiced green apple dipping sauce (gf/df)

Turmeric and lime mini chicken skewer with tzatziki dressing

Middle Eastern lamb kofta with humus and pomegranate dressing

BBQ king prawn with lime, smoked paprika and dill yogurt dressing

Pulled beef brisket pie, homemade tomato relish (df)

Porcini & pumpkin Arancini, parmesan snow (veg)

SUBSTANTIAL CANAPE

Roasted pumpkin & porcini mushroom risotto, shaved parmesan, crisp sage (veg/gf)

Asian inspired pulled pork, slaw salad and Thai dressing (gf)

Beef bourguignon, Paris mash (df)

Fish & chip, hand cut fries, sauce tartare (df)

King prawns, luscious shellfish bisque (gf)

Butter chicken with basmati rice, Naan bread (df)

Lentil dahl, Basmati rice, Naan bread (vegan)

Falafel, spiced lentil and tomato salsa, tahini dressing (veg)

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SWEET CANAPE

(min 20 per item)

Mini ricotta and chocolate cannoli

Belgium chocolate mousse, sour cherry compote (gf)

Burnt orange and almond flourless tart with spiced yogurt dressing (gf)

Baklava cigars (df)

Semolina custard tartlet

Lemon curd, berry compote, & mint

Tiramisu

More Information

Canape packages available for a minimum of 50 guests

Smaller canape packages available when combining with any of our other catering services including, buffet, banquet & sit-down dining

Additional dietary and cultural needs can be catered for upon request

For a bespoke package to accommodate your taste and budget enquire now

Or call

1300 483 104