

**\*Chef charge applicable to all canape menus (3-4 hour rates)**  
**Mon to Fri - \$270, Sat - \$285, Sun - \$310**

## **CANAPE MENU**

All canape menus are based on a 3-4 hour service – 1 canapé per guest, 1 substantial canapés per guest

**Silver Package - \$50.00 per guest**  
***(min 30 guests – lighter option)***

7x Gold Range Canapé's  
1x Substantial Canapé

**Gold Package - \$60.00 per guest**

2x Diamond Range Canapé's  
5x Gold Range Canapé's  
1x Slider Canapé  
1x Substantial Canapé

**Diamond Package - \$70.00 per guest**

3x Diamond Range Canapé's  
2x Gold Range Canapé's  
2x Substantial Canapé  
1x Slider canapé

**Platinum Package - \$85.00 per guest**

3x Platinum Range Canapé's  
3x Diamond Range Canapé's  
1x slider Canapés  
2x Substantial Canapé  
1x Sweet Canapé  
Tea & Coffee Station (at request)

***\*A Gold Canape can also be exchanged for a Sweet Canape or vice versa***

**Additional Canapes**

Gold Range - \$6  
Diamond Range - \$6.50  
Platinum Range - \$7.50  
Dessert Range - \$6.50  
Slider Range - \$7.50  
Substantial Range - \$9

# **CANAPE ITEMS**

## **Gold Range Cold Canapés**

- Smoked capsicum, whipped fetta and olive crumb tart
- Confit leek, fresh thyme, and red onion tart with black pepper cream
- Applewood smoked beef rump on crostini w/ horseradish and parsley
- House dried cherry tomato tartlet with goats cheese cream, and basil

## **Gold Range Hot Canapés**

- Handmade pies with potato puree and tomato chutney
  - Wagyu beef mince
  - Spring lamb
  - Wagyu beef and pepper
  - Shepherds Pie
  - Spinach and mushroom
- House made pizza
  - Margarita with mozzarella and basil pesto
  - BBQ Pulled pork, bacon, shaved red onion and chipotle aioli
  - Peri Peri chicken with caramelised onion, blistered cherry tomato and spiced aioli
  - Smoked chorizo, caramelised onion and Persian fetta
  - Artichoke, marinated olive, shaved red onion, chilli and fresh parsley
- Authentic Satay chicken skewers w/ roasted peanut sauce (GF)
- Pork and fennel sausage roll w/ tomato, apple chutney
- Caramelised onion, marinated fetta puff pastry scrolls with chimmi churri
- Roast purple carrot and marinated fetta arancini w/ chipotle aioli (GF)
- Thai fish cakes w/ nahm jim and Asian salad

## **Diamond Range Cold Canapés**

- Pepper crusted beef with spiced tomato mascarpone on sourdough crouton
- 5 spice duck rice paper roll with cucumber, mint and hoisin (GF)
- House cured salmon, dill pancake, lemon caviar and caper cream
- Seared haloumi with salsa verde and baby herbs (GF)
- Hand made sushi with pickled ginger, katsu chicken, nam jim (GF)
- Mediterranean roast vegetable tart with rosemary and whipped goats curd
- Mini prawn cocktail with spiced tomato cream and ice berg lettuce (GF)

## **Diamond Range Hot Canapés**

- Pork belly, cauliflower puree, burnt sage butter (GF)
- Southern fried Popcorn chicken w/ house made ranch aioli

- Roast pumpkin and fetta tart w/ saffron emulsion
- Wild mushroom, rosemary and marinated fetta scrolls with tomato chilli jam
- Sesame crumbed prawns' w/ yuzu mayonnaise
- King prawn skewers with chilli, garlic, coriander and fingerlime aioli
- Hand made cocktail Pasties – served with Tomato Chutney
  - – Cornish Pastie
  - – Moroccan chickpea and vegetable
  - - Chilli beef
  - – Wagyu beef and red wine
- Braised beef brisket and parmesan arancini with harissa aioli

### **Platinum Cold Range**

- Roast fig and blue cheese tart with vanilla bean honey (seasonal)
- Seared sesame crusted tuna with wasabi kewpie (GF)
- Freshly shucked Sydney rock oysters with gin, cucumber and dill (GF)
- Ash cured salmon w/ pink pepper cream and finger lime caviar (GF)
- Wagyu bresaola, pickled purple carrot, whipped horseradish creme fraiche on sourdough
- Handmade sushi with wakime, fresh salmon, ponzu sauce

### **Platinum Range Hot Canapés**

- Lamb wellington w/ wild mushroom duxelle and lamb jus
- Seared sea scallops, cauliflower puree, bacon crumb (GF)
- Hand made wagyu beef and shiraz mini pies with horseradish Paris mash
- King prawns in katifi pastry w/ lemon, dill aioli
- Sous vide lamb fillet with celeriac puree, spring pea and charred eshallot(GF)

### **Sweet Canapés**

- Mini banoffee tarts
- Apple and cinnamon crumble tarts
- Salted caramel and dark chocolate tart
- Textures of Chocolate – whipped chocolate mousse, chocolate fudge and brownie crumb
- Passionfruit cremeaux, vanilla sponge, whipped mascarpone, fresh strawberry
- Sticky date pudding, vanilla cream butterscotch sauce
- Mango, raspberry, and vanilla bean eton mess
- Lime curd pannacotta, biscuit crumb and meringue (GF)
- Mini lemon meringue pies

### **Substantial Canapé Range**

- Salmon croquettes w/ seasonal salad and a dill, caper aioli
- Lamb tagine, israli cous cous and minted yogurt
- Beef Penang curry w/ kaffir lime and jasmine rice (GF)

- Spicy fried rice nasi goreng w/ shiitake mushrooms and sweet soy
- Authentic Satay Chicken w/ jasmine rice and roast peanut sauce (GF)
- Harissa chicken w/ aromatic rice, dill and lemon yogurt and a cucumber salsa (GF)
  
- Handmade pasta:
  - o Fusilli pasta with wild mushroom, fresh thyme and crispy bacon
  - o Papardelle pasta with slow braised bolognese and red wine
  
- Handmade brioche sliders:
  - Cheeseburgers with American mustard aioli, housemade pickle and fried onion
  - BBQ pulled pork with chipotle slaw
  - Wagyu beef burger, café de Paris aioli, wild roquette, cheddar
  - Panko crusted chicken, avocado, thyme and harissa aioli and iceberg
  - Purezza sparkling battered fish w/ pickled cucumber, iceberg and dill aioli
  - Chickpea and white bean fritter with wild roquette, spiced chutney, aioli
  - Mini steak sandwich with pepperonata, cheddar, aioli, caramelised onion
  
- Salads, served in a noodle box:
  - Roast pumpkin, watercress, alfalfa and goats cheese (GF)
  - Poached chicken, quinoa, cucumber and rocket (GF)
  - Thai beef salad with nam jim, fresh mint and crispy onions