

CANAPE MENU



black truffle
catering

Cold Canape

seared scallops w jerusalem artichoke puree and vegetable crisps
sesame crusted yellow fin tuna w wakame salad and yuzu (gf)
yuzu cured salmon with shizo salad and toasted wasabi sesame seeds
lemon grass and garlic prawns w coconut and nuoc cham dipping sauce (gf)
creamy chive smoked salmon roulade with tandoori yogurt (gf)
forrest mushroom waffle tart w truffle mascarpone and shitake crisp
hickory smoked duck breast with sweet onion confit and toasted oats
chicken pistachio gallotine w golden raisins and rye crumble
hot smoked trout, toasted grains, yoghurt and cucumber (gf)
golden polenta with candid beetroot and persian feta (veg) (gf)
goat cheese crostini, olive tapenade, parmesan wafer and micro basil (veg)
honey roast pumpkin, toasted macadamia and rosemary cream (vegan)
pear, shadows of blue and prosciutto rolls w micro herbs

Hot Canape

karaage chicken, lily buns, crispy shallots and kewpie and pickled vegetables
miso caramel chicken with enoki mushrooms, peanut crumbs and crisp crackle
asian inspired steamed dumplings including vegetable chai gow, scallop hoi sin gow and chicken siu mai all served with a ginger infused white soy
cheese burger spring rolls w awesome sauce
salt and pepper calamari with lime aioli (gf) *needs fryer* *
gourmet pizzette fontina spinach and prawn/prosciutto bocconcini and basil/smoked chicken roast pepper
spiced pork croquet with chestnut puree and blood plum pearls
pork and fennel sausage rolls with bush tomato relish
char sui bbq pork buns w sticky hoi sin
roast beef w truffle potatoes and pickled radish (gf)
parmesan and rosemary chicken goujons with roasted garlic aioli
mediterranean lamb and pine nut cigars w sheep milk yoghurt and pomegranate (gf)
cocktail pies- beef & guinness / lamb & pomegranate / wild mushrooms & truffle (veg)
arancini balls – goat cheese and pumpkin, served with roasted garlic aioli (veg)
polenta and truffle chips served with salsa verde and volcanic salt (veg) (gf) *needs fryer**
roasted cauliflower, parmesan and sweet corn croquettes with green tomato relish (veg)
miso sesame eggplant, spring rolls w sweet soy (vegan)
mushroom and thyme wrap w green tomato relish (vegan)

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Packages

Please review seasonal menus. Onsite chef, wait staff and hire equipment at additional cost. min 30 people

One Hour Function Package 6 items pp \$27.00; Beverage Package \$19.00

Two Hour Function Package 9 items pp \$38.00; Beverage Package \$25.00

Three Hour Function Package 12 items pp \$49.00; Beverage Package \$28.00

*Beverage Package includes full bar set up with table cloth, ice tabs, ice and all glassware
Package include sparkling wine, red wine, white wine, imported beer, light beer. Non-alcoholic beverages
including sparkling mineral water, flavoured soft drinks and juices.*

Service Staff

Onsite Chef, Waiters and Bar Staff bring the function to life.

Waiters [Monday to Friday] \$45.00 hour
[Saturday] \$50.00 hour; [Sunday] \$56.00 hour; [Public Holidays] \$80.00 hour

Bar Staff [Monday to Friday] \$45.00 hour
[Saturday] \$50.00 hour; [Sunday] \$56.00 hour; [Public Holidays] \$80.00 hour

Chefs [Monday to Friday] \$55.00 hour
[Saturday] \$60.00 hour; [Sunday] \$65.00 hour; [Public Holidays] \$95.00 hour

*All service staff are minimum 4 hours per event. Additional cost may apply if function runs overtime.
For large functions and events a Function Supervisor will be required at additional cost.*

* Items that require a deep fryer, requires exhaust fans/rangehood and proper ventilations on site.
Client may need to contact builder manager to isolate smoke detectors and smoke alarms.