

CANAPE MENU

minimum 30 pax

Cold Canapes

sesame crusted yellow fin tuna with wakame salad and yuzu (gf)
yuzu cured salmon with shizo salad and toasted wasabi sesame seeds
lemon grass & garlic prawns with coconut & nuoc cham dipping sauce (gf)
creamy chive smoked salmon roulade with tandoori dipping sauce (gf)
forest mushroom waffle tart with truffle mascarpone and shitake crisp
hickory smoked duck breast with sweet onion confit and toasted oats
chicken pistachio gallotine with golden raisins and brioche crumble
hot smoked trout, toasted grains, yoghurt and cucumber (gf)
golden polenta with candid beetroot and persian feta (veg) (gf)
goat cheese crostini, olive tepanade, parmesan wafer and micro basil (veg)
maple roasted pumpkin, candied macadamia & rosemary cream (vegan) (gf)

Cold Substantial Canapes

creole spiced prawns, sweet corn, coriander and puff rice salad with lime (gf) (df)
spiced sweet potato, pearl cous cous salad, tea-soaked currants and honey yoghurt dressing
hickory smoked duck breast, maple yoghurt labne, toasted oats with fennel sherry dressing
roast cape grim beef fillet, watercress & fried caper salad with lemon saffron aioli (gf) (df)

Hot Canapes

seared scallops with jerusalem artichoke puree and vegetable crisps
karaage chicken, lily buns, crispy shallots, kewpie and pickled vegetables
miso caramel chicken, pickled enoki mushrooms and peanut crumble
asian inspired steamed dumplings including vegetable chai gow, scallop hoi sin gow
and chicken siu mai all served with a ginger infused white soy
gourmet pizzette; fontina spinach and prawn /prosciutto bocconcini and basil /smoked chicken
roast pepper and parmesan
masterstock spiced pork croquet, chestnut puree and blood plum pearls
pork & fennel sausage rolls with bush tomato relish
char sui bbq pork buns with sticky hoi sin
mini roast beef with truffle potatoes and pickled radish (gf)
parmesan & rosemary chicken goujons with roasted garlic aioli
mediterranean lamb & pine nut cigars with sheep milk yoghurt and pomegranate
cocktail pies; beef & guinness / lamb & pomegranate / wild mushrooms & truffle (v)
goat cheese & pumpkin arancini balls served with roasted garlic aioli (veg)

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polenta & truffle chips served with slasa verde and volcanic salt (veg) (gf)
roasted cauliflower, parmesan & sweet corn croquettes with green tomato relish (veg)
miso sesame eggplant spring rolls with sweet soy (vegan)
mushroom & thyme filo brik with green tomato relish (vegan)

Hot Substantial Canapes

miso baked salmon with smoked carrot puree, pickled vegetables and fennel salad (gf) (df)
red wine braised beef with soft polenta, caramelised shallots and broccoli and rosemary jus (gf)
pan fried gnocchi with toasted cauliflower, parmesan cream and sage pangrattato
tunisian lamb shoulder, roasted chickpea braise, almonds and fenugreek (gf) (df)
chicken & apricot tagine with pearl cous cous, preserved lemon and pomegranate yoghurt

Sweet Canapes

opera slice
lemon meringue
chocolate and raspberry bavaois
apple crumble tart
new york cheesecake
mango and pistachio cheesecake
chocolate mud cakes
pecan pies

Sweet Substantial Canapes

valrhona chocolate fondant, banana brulee and vanilla creme fraiche
kefir lime coconut panna cotta with citrus salad and rose water syrup
lemon meringue pies with freeze dried raspberries
eskimo pie, salted caramel and roasted peanuts

Packages

Onsite chefs, wait staff and hire equipment at additional cost.

Package suggestions:

One Hour Function Package 6 canape items pp \$27.00; **Beverage Package** \$19.00
Two Hour Function Package 9 canape items pp \$38.00; **Beverage Package** \$25.00
Three Hour Function Package 12 canape items pp \$49.00; **Beverage Package** \$31.00

CANAPE MENU

Substantial Canapes available at \$9.00 per piece.

All-inclusive beverage packages include full bar set up with tablecloth, ice tabs, ice and all Glassware.

Alcoholic beverages include sparkling wine, red wine, white wine, cider, imported beer, light beer. Non-alcoholic beverages including sparkling mineral water, flavoured soft drinks and juices.

On consumption packages available upon enquiring.

Service Staff

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

Waiters [Monday to Friday] \$50.00 hour

[Saturday] \$58.00 hour; [Sunday] \$62.00 hour; [Public Holidays] \$90.00 hour

Bar Staff [Monday to Friday] \$50.00 hour

[Saturday] \$58.00 hour; [Sunday] \$62.00 hour; [Public Holidays] \$90.00 hour

Chefs [Monday to Friday] \$58.00 hour

[Saturday] \$68.00 hour; [Sunday] \$75.00 hour; [Public Holidays] \$110.00 hour

All service staff are minimum 4 hours per event. Additional cost may apply if function runs overtime.



black truffle
catering