



Canapé Packages



* Chef charge applicable to all canapé menus (3-4 hour charge)

Monday to Friday - \$260 Saturday - \$285 Sunday - \$310

* A gold canapé can also be exchanged for a sweet canapé or vica versa

Silver Package (Light Option)

\$45.00 per guest | Minimum 30 guests

Qty of items based on a 3-4 hour service (10 per person)

- 7x Gold Range Canapés
- 1x Substantial Canapé

Gold Package

\$56.00 per guest

Qty of items based on a 3-4 hour service (12 per person)

- 2x Diamond Range Canapés
- 5x Gold Range Canapés
- 1x Substantial Canapé
- 1x Slider Canapé

Diamond Package

\$65.00 per guest

Qty of items based on a 3-4 hour service (13 per person)

- 3x Diamond Range Canapés
- 2x Gold Range Canapés
- 1x Substantial Canapé
- 1x Slider Canapé
- 1x Sweet Canapé
- Tea and Coffee Station

Platinum Package

\$75.00 per guest

Qty of items based on a 3-4 hour service (13 per person)

- 3x Platinum Range Canapés
- 3x Diamond Range Canapés
- 2x Substantial Canapé
- 1x Slider Canapé
- 1x Sweet Canapé
- Tea and Coffee Station

Additional Canapés



Gold Range	\$5.50	Dessert Range	\$5.50
Diamond Range	\$7.50	Slider Range	\$9.00
Platinum Range	\$9.00	Substantial Range	\$10.50

Canapé Items



Gold Range Cold Canapés

House dried tomato, herb pesto and feta on sourdough (V)

Roast leek, marjoram, and red onion tart (V)

Applewood smoked beef rump on crostini with horseradish and parsley

Smoked capsicum, olive and marinated fetta tart

Gold Range Hot Canapés

Handmade pies with potato puree

- Wagyu beef mince
- Chicken and leek veloute
- Spring lamb
- Spinach and mushroom (V)

House made pizza

- Margarita with mozzarella and basil pesto (V)
- Pulled pork, bacon, shaved red onion and BBQ sauce
- Smoked chorizo, caramelised onion and Persian feta
- Rocket pesto, grilled eggplant and caramelised onion

Satay chicken skewers with roasted peanut sauce (GF)

Pork and sage sausage roll with tomato and apple chutney

Roast purple carrot and marinated feta arancini with chipotle aioli (V)

Charred onion arancini with fresh thyme and ranch aiolo (V)



Diamond Range Cold Canapés

Stick onion and gruyere tart

5 spice duck rice paper roll with cucumber, mint and hoisin (GF)

House cured salmon, dill pancake, lemon caviar and caper cream

Torched salmon sashimi with ponzu and wasabi

Moroccan leek tart with smoked eggplant and fig jam

House dried cherry tomato tartlet with goat's cheese cream and basil

Chilled tomato soup with spiced cream and baby herbs

Seared haloumi with lemon and basil (GF)

Diamond Range Hot Canapés

Pork belly, cauliflower puree, burnt sage butter (GF)

Southern fried popcorn chicken with white pepper aioli

Roast pumpkin and feta tart with saffron emulsion

Potato and pea pithvier with chilli jam

Sesame crumbed prawns with yuzu mayonnaise

Soup (served with sourdough baton)

- Moroccan spiced sweet potato soup with coconut cream and pepitas (GF) (V)
- Pumpkin, maple, and thyme soup with confit garlic cream (GF) (V)

Risotto

- Charred onion, thyme and parmesan risotto (GF) (V)
- Spring pea and pancetta risotto (GF)

Beetroot and marinated feta arancini with aioli

Parmesan and herb arancini with napolitana sauce and shaved parmesan

Charred sirloin with chimichurri and eggplant on sourdough baguette

Platinum Range Cold Canapés

Wagyu bresaola crostini with pickled fennel and micro herbs

Eschallot tarte tatin with Persian feta and parsley pesto (V)

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)

Smoked duck breast with crumbed confit garlic and porcini jus

Cauliflower pannacotta with parmesan shortbread and gold leaf (V)

Platinum Range Hot Canapés

Lobster tortellini with champagne bierre 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

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 (V)

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

Lime curd pannacotta, pastry crumb and burnt meringue (GF)

Coconut risotto with glazed pineapple (GF)

Baby Lemon meringue pies

Substantial Canapé Range

Salmon croquette with autumn salad and a dill, caper aioli

Braised been cheek with caramelised carrot, Paris mash and bordelaise sauce (GF)

Braised lamb, israli cous cous and minted yogurt

Beef penang curry with kaffir lime and jasmine rice (GF)

Thai pumpkin red curry with coconut rice and crispy shallot (GF) (V)

Spicy fried rice nasi goreng with shiitake mushrooms and sweet soy (GF) (V)

Satay chicken with jasmine rice and roast peanut sauce (GF)

Harissa chicken with aromatic rice, dill and lemon yogurt and a cucumber salsa (GF)

Hand made pasta:

- Pappardelle peperonata with olives and baby spinach
- Casserecia with chilli, lemon, confit garlic and wild rocket (V)
- Pappardelle 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 braised char sui pork, red cabbage slaw and 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, feta and lentil fritter with tomato kasundi and rocket (V)
- Roasted portobello with roma tomato and thyme mayonnaise (V)
- 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) (V)
- 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)

