



Canapes Package

1 hour/5 canapés \$48 per person

1.5 hour/6 canapés \$58 per person

2 hours/7 & 1 substantial canapés \$68 per person

3 hours/8 canapés 1 substantial \$78 per person

Waiting staff is available at \$55ph

Please note that prices do not include GST, and Public Holidays and NYE may have different rates.

Cold canapes

- ◆ Fresh tiger prawns, lime mayonnaise dip
- ◆ Beef tenderloin, Horseradish, shiso
- ◆ Smoked chicken, pistachio dust, honey crostini
- ◆ Peking duck pancake, shallots, cucumber and hoi sin sauce
- ◆ Focaccia fingers, citrus cured salmon, stracciatella
- ◆ Fresh shucked oysters, finger lime dressing
- ◆ Char Siu Bbq pork pancake, cucumber, plum sauce
- ◆ Ceviche of kingfish, margarita dressing, tostada
- ◆ Betal leaf, Thai beef salad, sweet chilli lemongrass dressing
- ◆ Sashimi salmon, soy wasabi dressing
- ◆ Goats cheese profiterole, pistachio praline

Hot canapes

- ◆ Wild mushroom arancini, goats feta, truffle oil mayo
- ◆ Crispy pork belly bites, vietnamese dressing
- ◆ Karaage chicken popcorn with ginger shallot mayo
- ◆ Persian falafel, green tahini dressing
- ◆ Three cheese Sambousek
- ◆ Mac cheese croquettes, arrabiata sauce
- ◆ Pork fennel sausage rolls, basil sugo
- ◆ Beef brisket cheese pies
- ◆ Crispy coconut prawns, nam jim dressing
- ◆ Argentina BBQ Beef skewers, romesco
- ◆ Smoked wagyu beef croquette, chipotle aioli
- ◆ Peri Peri prawns skewers, hot butter sauce

Substantials

- ◆ Beef slider, pickles, cheese, burger sauce
- ◆ Chicken, prawns and chorizo paella
- ◆ Smoked brisket, seeded mustard mash, petit peas, white wine jus
- ◆ Chargrilled lamb cutlet, rosemary and sea salt chats, caponata and chimichurri (\$4 extra)
- ◆ Creamy tomato and vodka gnocchi & stracciatella
- ◆ Miso turmeric salmon salad, buckwheat noodles, shallots, cucumber and soy ginger dressing
- ◆ Seared Tuna nicoise, chat potatoes, olives, capsicum, green goddess dressing
- ◆ Wild mushroom risotto, truffle oil, mascarpone

Desserts

- ◆ Assorted Macaroons
- ◆ Mini gianduia brownie
- ◆ Caramel slice
- ◆ Chocolate profiteroles, chantilly cream
- ◆ Petit fours
- ◆ Japonaise meringue, chantilly, fruits of forest