



## CANAPE MENU

### COLD CANAPES / 5 each

oysters, mignonette, lemon (gf)  
kingfish ceviche, coconut, mandarin, betel leaf (gf)  
beef tartare, cassava, chipotle, egg yolk (gf)  
pork and fennel terrine en croute  
baba ganoush tartlet, straw mushroom, truffle (v)  
herbed goat's curd, lavosh, house pickle (v)

### HOT CANAPES / 5 each

smoked cheddar and corn croquettes, chipotle, parsley (v)  
beef and burgundy pie whipped quince  
bbq pork bao, coriander, hoisin  
red bean and fennel empanada (v)  
cabbage and nori pancake, kewpie, tograshi (v)  
duck and pistachio sausage roll, piccalilli  
shitake mushroom and leek spring roll (vg)  
Argentinian prawn arancini, black garlic aioli

### SLIDER, TACOS, BUNS / 10 each

hopkins river beef poboy, chipotle mayo, smoked cheddar  
fish taco, caper slaw, lemon, tartare  
mini slider, house pickles, smoked cheddar, brioche

### GRAZING / 14 each

flinders island lamb ragu, gnocchi, pecorino  
beetroot and dill risotto, goat's curd, lemon (gf, v)  
fish and chips, tartare sauce, lemon

### GRAZING PLATTERS

assorted gourmet pizza slices - vegetarian and meat selections / 21  
charcuterie - parfait, terrine, chef's selection of cured meats and pickles / 31

### SWEET TREATS / 4.5 each

mini lemon meringue tarts  
vanilla panna cotta, coconut snow, lemon balm (gf)  
chocolate and almond brownie, tonka bean (gf)

(minimum of 20pc per item)

---

### SAMPLE PACKAGES

2-3hr event: (suitable for light entertaining lunches)  
\$26 per head - 2 x canapes, 1 x sliders, 1 x pizza slice

3-4hr event: (suitable for lunchtime events/evenings)  
\$40.5 per head - 4 x canapes, 1 x pizza slice, 1 x slider, 1 x sweet treat  
\$54.5 per head - 4 x canapes, 1 slider, 1 x pizza slice, 1 x grazing, 1 x sweet treat

4-6hr event: (suitable for evening events)  
\$78 per head - 6 x canapes, 2 x sliders, 2 grazing

(v) vegetarian (gf) gluten friendly (vg) vegan