

Menu Canapés

3 PIECES	\$18.00 per person (cold canapés only)
6 PIECES	\$36.00 per person (cold and hot with maximum 2 substantial canapés)
10 PIECES	\$58.00 per person (cold and hot with maximum 4 substantial canapés)
12 PIECES	\$68.00 per person (cold and hot with maximum 5 substantial canapés)

Minimum of 30 guests otherwise a service charge of \$250.00 will apply

COLD CANAPÉS

- o smoked salmon, lemon, caviar, dark rye
- o tuna, red grapefruit, coriander skewers *gf*
- o bocconcini, grilled zucchini, tomato relish, basil, sourdough *v*
- o salmon tataki, radish, sesame *gf*
- o Sydney rock oysters, migonette dressing *gf*
- o tikka chicken, raita, naan bread
- o smoked trout, alaskan crab, avocado
- o sashimi tuna, horseradish crème, baby herbs *gf*
- o Jindy brie cheese, truffled honey, candied clementine *v*
- o ocean trout confit, fennel puree, beetroot
- o beef carpaccio, parmesan cheese, rocket pesto
- o Thai beef salad boxes, green paw paw, sweet chilli dressing *gf*
- o mini caesar prawn salad, garlic croutons
- o vichyssoise, caviar
- o seared tuna, avocado, lime
- o chicken tramezzini, mayonnaise, cucumber, watercress
- o duck shallot pancakes, oyster sauce

HOT CANAPÉS

- o Malaysian beef satays, ketjap manis, peanuts
- o masala crusted fresh ocean prawns, coconut, tamarind
- o Persian feta, caramelised onion, olive tartlet *v*
- o pizzetas, rocket, pesto, black olives, serano ham 🐷
- o yakitori chicken skewers, chilli mayonnaise
- o crumbed silver dory fingers, romesco sauce
- o selection of handmade spring rolls: barramundi sesame, shitake leek, peking duck ginger
- o housemade blue swimmer crab medallions, gribiche sauce
- o cauliflower veloute, truffle oil, chives *v*
- o wood side goats curd tartlet, pear, saba *v*
- o hiramassa kingfish brochette marinated, chilli, lemon zest
- o crisp fried coconut prawn bignets
- o mustard tempered soya meat *v*
- o crunchy duck, shitake, wonton, sweet dipping sauce
- o mini lamb sausage rolls
- o tandoori quail, minted yoghurt
- o truffled mushroom arancini *v*

SUBSTANTIAL CANAPÉS *Served buffet style*

Maximum per package as stipulated above

- o mini blackmore wagyu (marble 9+) beef burger, tomato relish, onion marmalade
- o butter chicken, pea Spanish onion biryani rice

- seafood basket: fresh prawns, squid, baby whiting
- barbecue pork buns, spicy plum sauce 🐷
- braised beef ribs, horseradish potato puree, sautéed mushrooms, pancetta *gf*
- saffron Yamba prawn risotto *gf*
- stir fry grass-fed beef, vegetarian noodle boxes, crispy onions
- smoked bacon bap, gentleman's relish 🐷

SWEET TREATS

- assorted mini tartlets, citrus curd, berries, fruit
- selection of brûlées *gf*
- blueberry, cranberry, aloe vera fruit shots
- assorted macaroons
- iced chocolate pralines
- almond white chocolate raspberry cakes
- cannoli, ricotta cheese, candied fruit
- fruit jujubes
- petit warm chocolate puddings
- iced pralines
- almond white chocolate raspberry cake
- chocolate fudge, marshmallows
- chocolate choux buns, fruit filling
- chocolate panforte