

**\*Chef charge applicable to all canape menus (3-4 hour rates)  
Mon to Fri - \$270, Sat - \$285, Sun - \$310**

## **CANAPE PRICE GUIDE**

### **Silver Package \*Light Option**

**\$45.00 per guest**

**(min 30 guests)**

7x Gold Range Canapés

1x Substantial Canapé

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

### **Gold Package**

**\$56.00 per guest**

2x Diamond Range Canapés

5x Gold Range Canapés

1x Slider Canapé

1x Substantial Canapé

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

### **Diamond Package**

**\$65.00 per guest**

3x Diamond Range Canapés

2x Gold Range Canapés

1x Slider canapé

1x Substantial Canapé

1x Sweet Canapé

Tea & Coffee Station

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

### **Platinum Package**

**\$75.00 per guest**

3x Platinum Range Canapés

3x Diamond Range Canapés

1x Slider Canapés

2x Substantial Canapé

1x Sweet Canapé

Tea & Coffee Station

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

**\*A Gold Canape can also be exchanged for a Sweet Canape or vice versa**

### **Additional Canapes**

Gold Range - \$5.50

Diamond Range - \$7.50

Platinum Range - \$9

Dessert Range - \$5.50

Slider Range - \$9

Substantial Range - \$10.50

## **CANAPE ITEMS**

### **Gold Range Cold Canapés**

- House died tomato, herb pesto and fetta on sourdough (V)
- Roast leek, marjoram, and red onion tart (V)
- Applewood smoked beef rump on crostini w/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 fetta
  - Rocket pesto, grilled eggplant and caramelised onion
- Satay chicken skewers w. roasted peanut sauce (GF)
- Pork and sage sausage roll w/ tomato, apple chutney
- Roast purple carrot and marinated fetta arancini w/ chipotle aioli
- Charred onion arancini w/fresh thyme and ranch aioli

### **Diamond Range Cold Canapés**

- Sticky onion and gruyere tart
- 5 spice duck rice paper rolls with cucumber, mint and hoisin (GF)
- House cured salmon, dill pancake, lemon caviar and caper cream
- Torched Salmon sashimi, w/ ponzu and wasabi
- Moroccan leek tart W/ 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 fetta tart w saffron emulsion
- Potato and pea pithivier w/ 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 fetta arancini with aioli
- Parmesan and herb arancini w/ napolitana sauce and shaved parmesan
- Charred sirloin with chimichurri and eggplant on sourdough baguette

### **Platinum Cold Range**

- Wagyu bresaola crostini with pickled fennel and micro herbs
- Eschallot tarte tatin with Persian fetta and parsley pesto
- 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 buerre 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 w/ autumn salad and a dill, caper aioli
- Braised beef 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 w/coconut rice and crispy shallot (GF)
- Spicy fried rice nazi goreng with shiitake mushrooms and sweet soy (GF)(V)
- Satay Chicken w/ jasmine rice and roast peanut sauce (GF)
- Harissa chicken w/ aromatic rice, dill and lemon yogurt and a cucumber salsa (GF)
  
- Hand made pasta:
  - Papardelle peppernata with olives and baby spinach
  - Casserecia with chilli, lemon, confit garlic and wild rocket (V)
  - Papardella 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 braisd char sui pork, red cabbage slaw, 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, fetta 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)
  - 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)