

Canape Menu 2024

All canape services are over 2 hrs

Includes food, staff, (excludes Bar staff)

Minimum spend of \$3000.00.

Choose 6 items - 3 x Hot, 3 x Cold \$ 54.50 - light meal.

Choose 8 items - 3 x Hot, 3 x Cold & 2 x Substantial \$ 75.00 - moderate meal.

Choose 9 items - 3 x Hot, 3 x Cold, 2 x Substantial & 1 x Slider \$80.50 - main meal.

Cold

Goat cheese, candied pear, and toasted maple walnuts on crouton (vg, gf optional)

Smoked salmon crostini with dill cream cheese

Cranberry and brie tartlets (vg)

Clear tomato consommé summer shot with basil foam (v)

Stuff mushroom with cream cheese and herbs (vg, gf)

Polenta with olive tapenade and sundried tomato (vg)

Bundy butternut pumpkin tartlets with sage and honey (vg)

Bay Fusion bruschetta with red wine dressing (vg, gf optional)

Hot

Vegetable spring roll with sweet chilli dipping sauce (vg)

Herb arancini with aioli (vg, gf)

Pumpkin arancini (vg, gf)

Coconut shrimp with sweet chilli dipping sauce.

Beef pies with peas, mascarpone

Chilli caramelised pork belly puffs with crème fresh

Premium pork chipolata with truffle mash (gf)

Chicken rosemary skewers with lemon herb mayonnaise (gf)

Sliders/Pitta

Pulled lamb shoulder, pitta bread, and ricotta (gf optional)

Asian sticky pork belly on a bao bun with Japanese mayonnaise (gf optional)

Substantial

Butter chicken with naan chip, cashews, yogurt, turmeric, and cardamom rice (gf)

Beef ravioli with creamy bacon sauce

Creamy risotto of pea, parmesan (v, gf)

Beer-battered fish and chip in bowl

Karaage chicken, salt, and chilli spice with wasabi mayonnaise

*Menu can be altered to suit other dietaries – gf-gluten-free, vg-vegetarian

Valid until 1 June 2024 1 | Page