



Canapes

Whether it's a light offering for drinks or a substantial cocktail party, these tasty bites and delicious creations will ensure your guests are generously catered to. Add a couple of items from our station menus to make a truly creative event. Our menus are designed to build a feast so why not create a beautiful event with canapés followed by bowls or larger plates and finished with a delicious dessert selection.





Canape Selections

Canapes

Stand up event \$3.25 per item / Minimum of 25 per item

Deluxe Canapes

Stand up event \$4.95 per item / Minimum of 25 per item

Plated / Bowl Substantials

Stand up event \$11.50 per item / Minimum of 25 per item

*Why not create a beautiful cold canapé station for that extra WOW!
Choose from any of our cold canapés and desserts and we can display
the food on themed tables so your guests can graze at their own leisure.*





Cold Canapés

Haloumi / toasted flatbread / harissa yoghurt / lemon (v/gf)

Vine tomatoes / basil / mozzarella / bruschetta (v)

Smoked Salmon / cucumber / sun blushed tomato / cream fraiche / blini

Beef Fillet / prosciutto / horseradish / dill (df)

Sushi / vegetable / ginger wasabi (v)

Falafel balls / Greek style mint yoghurt (v)

Fresh Oysters / rice wine vinaigrette (gf/df)

Peking duck / Asian greens / rice paper / hoisin (gf/df)

Tuna tartar / lemon seaweed / Sesame seeds / Japanese mayo (gf)

Sumac chicken / lavosh / beetroot sesame (gf)

Rockmelon popsicle / parma ham / truffle oil (v/gf/df)

Couscous / mint / pomegranate salad / tahini yogurt (v)

Lamb loin / spiced rosemary / garlic chip (gf)

df -dairy free / gf - gluten free / v - vegetarian / vg – vegan
Minimum 40 guests / Staff & equipment will be charged additionally





Warm Canapés

Gyoza Japanese dumplings / vegetable / black vinegar (v)
Chicken / Wild mushroom / sweet potato mash / tartlet
Thai fish cake Popsicle / lemon grass / dip
Panko crusted large prawns / Japanese mayonnaise / pickled seaweed
BBQ Chinese pork skewer (df/gf)
Corn & coriander fritters / ginger / chilli jam (v)
Thai Vegetable Spring roll / dip (v)
Skewered Satay Chicken / Singapore marinade (gf/df)
Kofta Spiced Lamb / coriander / ginger / beetroot jam (gf/df)
Thyme Roasted Pumpkin / Goats cheese / roasted almonds / spinach pastry (v)
Chicken Goujon / herbs / parmesan / aioli
Scallop in shell / black caviar béarnaise (gf/df)
Beef Satay / chives / honey soy (gf/df)

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Deluxe Cold Canapés

Chicken Medallion / morel mushroom / sage tomato confit (gf/df)

Sea Trout Popsicle / wasabi (gf/df)

Lamb Loin / celeriac puree / candied mint leaves (gf/df)

Tasmanian Salmon / mashed peas / blini / caviar (gf/df)

Seafood cocktails / Crab / shrimp / lobster / spicy avocado / tomato / lime / (gf/df)

Stuffed pumpkin flower prawn / king prawn / chilli /tempura batter (gf/df)

Prawn on lemongrass / Asian spices on a lemongrass stalk perfectly grilled

Truffled wild mushrooms / crisp leeks in a brioche croute (v)

Chickpea smashed / roasted cauliflower / caramelised onion / pine nut / salsa verde (v/gf/df)

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Deluxe Warm Canapés

Seafood Bisque / scallops / lobster / prawn / caviar dill foam

Lobster Brioche Burger / tomato mayonnaise

Beef Wellington / mushroom duxelle / horseradish cream / chive coulis (gf/df)

Barramundi spring roll / Vietnamese vegetables / vermicelli noodle / spices (df)

Wild Sea bass with lemon purée / Edible flower / mint oil / citrus froth (gf/df)

Chicken tulip Moroccan / French trimmed drumets baked in Moroccan spices (gf/df)

Eye Fillet / Dijon mustard / truffle mash / tarragon béarnaise (gf)

Arancini – Beetroot Feta / Basil Pesto & Bocconcini / Pistachio Lemon & Saffron

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Minimum 40 guests / Staff & equipment will be charged additionally





Plated Substantials

Pulled pork slider / red cab slaw / pickles / Beer Battered fries / Smokey BBQ Sauce

Barramundi Fillets / sea salt / aioli / lemon / spinach / vine tomatoes (gf)

Italian Meatballs / tomato / basil / chives / oregano / shaved parmesan

Aged Sirloin Steak / baguette / micro salad / French mustard / béarnaise Sautéed

Octopus / cracked black pepper / lemon / coriander (gf/df)

Classic Battered Fish & Chips / tartar / lemon / tomato ketchup

Wagyu Beef Burger / lettuce / jack cheese / vine tomato / gherkins / beetroot chutney

Quinoa Haloumi burger / mushrooms / spinach / sweet potato fries (v/gf)

Panko Crusted Chicken Burger / mayo / slaw / brioche bun

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Bowl Substantials

Paella / saffron rice / chicken / prawns / peas / lemon / chorizo / herbs (can be v/gf)
Seared Sirloin Steak / fat cut chips / parmesan / rosemary / aioli
BBQ Chinese Pork / steamed rice / hoisin / bok choy (gf/df)
Moroccan Spiced Lamb / cous cous / garlic yoghurt / seared eggplant / salsa
Sweet Potato Dahl / pickled cucumber yoghurt / pappadum (v/gf)
Thai Chicken Curry / pumpkin / pea / lemongrass / mushroom / Jasmin rice / pappadum (gf)
Teriyaki Salmon / bean sprouts / Japanese mayo / brown rice
Angus Beef Sausage / truffle garlic mash / steamed spinach / red wine jus (gf)

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Canapé Station One

Haloumi / toasted flatbread / harissa yoghurt / lemon (v/gf)

Falafel balls / greek style mint yoghurt (v)

Peking duck / asian greens / rice paper / hoisin (gf/df)

Sumac chicken / lavosh / beetroot sesame (gf)

Couscous / mint / pomegranate salad / tahini yogurt (v)

Lamb loin / spiced rosemary / garlic chip (gf)

Warm and cold selection – 25 of each \$490.00





Canapé Station Two

Vine tomatoes / basil / mozzarella / bruschetta (v)

Beef fillet / prosciutto / horseradish / dill (df)

Lamb loin / spiced rosemary / garlic chip (gf)

Chicken medallion / morel mushroom / sage tomato confit (gf/df)

Seafood cocktails / crab / shrimp / lobster / spicy avocado / tomato / lime / coriander (gf/df)

Chickpea smashed / roasted cauliflower / caramelised onion / pine nut / salsa verde (v/gf/df)

Deluxe cold selection – 25 of each \$615.00





Canapé Station Three

Haloumi / toasted flatbread / harissa yoghurt / lemon (v/gf)

Beef fillet / prosciutto / horseradish / dill (df)

Sumac chicken / lavosh / beetroot sesame (gf)

Couscous / mint / pomegranate salad / tahini yogurt (v)

Gyoza Japanese dumplings / vegetable / black vinegar (v)

Panko crusted large prawns / Japanese mayonnaise / pickled seaweed

BBQ Chinese pork skewer (df/gf)

Thai vegetable spring roll / dip (v)

Sushi / vegetable / ginger wasabi (v)

Warm and cold selection – 25 of each \$740.00





Canapé Station Four

Tasmanian salmon / mashed peas / blini / caviar (gf/df)

Seafood cocktails / crab / shrimp / lobster / spicy avocado / tomato / lime / coriander (gf/df)

Truffled wild mushrooms / crisp leeks in a brioche croute (v)

Chickpea smashed / roasted cauliflower / caramelised onion / pine nut / salsa verde (v/gf/df)

Barramundi spring roll / Vietnamese vegetables / vermicelli noodle / spices / crisp spring roll shell

Chicken tulip Moroccan / French trimmed chicken drummets baked in moroccan spices (gf/df)

Smashed avocado on mini toast / avocado / poached egg / tomato chilli salsa / watercress

Arancini – beetroot feta / basil pesto & bocconcini / pistachio lemon & saffron

Warm and cold deluxe selection – 25 of each \$990.00





Sweet Canapes

Petits Fours Tartlet Selection Three 36 pieces \$140.00

Fruit & Nut Friand / Vanilla Cake Slice / Baked Lemon Cheesecake / Banoffee Tart / Earl Grey Tea Madeline / Opera Slice

Petits Fours Tartlet Selection Four 36 pieces / Gluten Free \$160.00

Almond Praline Brownie / Lemon Berry Cheesecake / Pistachio Vanilla Raspberry Slice / Salty Macadamia Caramel on Chocolate Cookie / Boysenberry Temptation / Almond Panna Cotta w Plum & Spice Base

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Minimum 40 guests / Staff & equipment will be charged additionally

