CANAPES | SLIDERS | BOWLS

CANAPES

Cold

Haloumi | toasted flatbread | harissa yoghurt | lemon (v)

Vine tomatoes | basil | mozzarella | bruschetta (v)

Selection of Sushi | ginger | Japanese mayo (some v options)

Smoked salmon | fresh lemon | jap mayo | Sesame Seaweed with sweet dressing

Marinated loin of lamb | pastry croute | mint

Smashed Pea | Smoked Ricotta Tartlet (v)

Mushroom | Sauteed Red Onion | garlic, thyme, sage Tartlet

Pumpkin | Goats cheese | Caramelised Onion Tartlet

Smoked chicken waffle tart | Roasted Veg Chutney

Peking Duck Taco - Hoisin Roasted Duck | Crispy Shallots | Toasted Sesame

Hot

BBQ Chinese Pork Skewer | hoisin sauce

Cocktail gourmet pies | Beef | Chicken

Tempura large prawns | Japanese mayonnaise | pickled seaweed

Skewered Satay Chicken | satay sauce (gf | df)

Kofta Spiced Lamb | coriander | ginger | beetroot jam (gf | df)

Peking Duck Spring Roll with hoisin

Vegan Spring Roll with chilli dipping sauce (df | nf | egg free)

Beef Lasagne cubes | parmesan | basil pesto

Salt & Pepper squid w garlic aioli with lemon wedge

Thyme Roasted Pumpkin | Goats cheese | roasted almonds | spinach pastry (v)

Gyoza Japanese dumplings | vegetable | black vinegar (vg)

Pumpkin Arancini Balls with beetroot puree (vg | gf)

Pork and chives dumplings | sweet chilli | soy sauce (df)

(v) vegetarian | (gf) gluten free | (df) dairy free | (gfo) gluten free option available

DELUXE CANAPES Extra $2.00 per item

Cold

Tuna Sashimi | Japanese Mayo | Sesame Seaweed with sweet dressing

Beef tataki tartlet | ponzu jelly | crispy fried garlic chips | chive

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

Smoked salmon rillette, seaweed waffle cone, lemon zest, dill

Warm

Marinated Scallops with salsa Verde & crisp pancetta

Light fluffy bao bun filled with Korean roast chicken, leek and spring onion salad

Lobster Brioche Burger | tomato mayonnaise | rocket

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

Steak & Chip Skewer – sealed fillet steak | hand cut hot chip | tomato hollandaise sauce

Scallop & Prawn Dumplings | sweet soy sauce

Mini Pot of Paella | king prawn (gf/df)

SLIDERS / ROLLS gf options available

Pulled pork slider | red cab slaw | crisp onions | hoisin sauce

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

Quinoa Haloumi burger | mushrooms | spinach (v)

Panko Crusted Chicken | kimchi mayonnaise | rocket

Mini sirloin steak sandwich | mustard seed béarnaise | rocket | caramelised onion jam

Teriyaki Chicken | jap mayo | rocket

German Hot Dog | mustard & sauerkraut

Smoked ham | seeded mustard | watercress & Swiss cheese roll

Panko cod burger | tartar sauce | brioche bun

Spiced bean burger | smashed avocado | sweet chilli | brioche bap vg

Classic chicken mayo | mescaline roll

Prawn mayonnaise | chives | dill | lemon roll

SKEWERS

Bocconcini | vine tomato | basil | olive (vg / gf))

Bocconcini | vine tomato | basil | olive | Parma ham (gf)

The wonderful flavour of rich Parma with matures olives and vine grown tomato with the delicate flavour of basil & bocconcini

Sun Dried Tomato | Prosciutto | Aged Chedder | Green stuffed Olive

The sweetness of sun-dried tomatoes meets the character of cured meats and the finesse of cheese

Aged Chedder | Pitted Kalamata Olive | Dried Fig | Red Onion

The richness of a mature cheese, the sweetness of a dried fruit, and the delicacy of a Mediterranean olive

Salmon Gravlax | currant | grape (gf/df)

The delicate flavour of our homemade gravlax salmon, infused with beetroot, lemon zest, and dill

Pink Grape | Blueberry | Pink Lady Apple | Orange Wedge | Strawberry (vg/df/gf)

The richness of a selection of carefully chosen fruits. From the sweetness of pink grapes to the effervescence of apple and the sugary tang of blueberries

HAM PLATTER

Succulent award-winning ham sliced and presented with Gourmet's ham chutney and sliced bread and rolls with butter ready to serve.

BOWLS

Barramundi Fillet | sea salt | aioli | lemon | spinach | vine tomatoes (gf)
Classic Battered Fish & Chips | tartar | lemon | tomato relish
Teriyaki Salmon | sprouts | Japanese mayo | rice | Sesame Seaweed | sweet dressing (gf)

Italian Meatballs | tomato | basil | chives | oregano | shaved parmesan
Tender marinated beef | truffle mash | baby spinach | French mustard | béarnaise (gf)
BBQ Chinese Pork | steamed rice | hoisin | bok choy (gf | df)
Moroccan Spiced Lamb | cous cous | garlic yoghurt | seared eggplant | salsa (gf)
Thai Chicken Curry | pumpkin | pea | lemongrass | mushroom | Jasmin rice | pappadum (gf)
Karaage Chicken | Yuzu mayo | shredded slaw | baby red pepper drops

Spinach Ricotta ravioli | basil | chive | parmesan (v)
Vegetable Korma | saffron rice | minted yoghurt (v | gf)

CHARCUTERIE

Cheeses – Aged cheddar, Blue cheese, Feta, Ashed Brie
Cured Meats – Sopressa, Prosciutto, Smoked Ham, Pastrami
Plus, mixed antipasti, crackers, dips, and olives.

Vegetarian Platter - Aged cheddar, Blue cheese, Feta, Ashed Brie Grilled Eggplant, Zucchini, Fresh seasonal fruits & vegetables, mixed antipasti, crackers, dips, and olives.

Seasonal Fruit Platter - selection of the freshest fruits available

DESSERT MIXED SELECTION

Displayed on our cake stands or platters

Tartlet Selection
Lemon Tart | Caramel Almond | Pear Chocolate | Apple Vanilla | Chocolate Praline

Mixes Selection
Mini cheesecakes | Petite eclairs | Choux pastry | Macaroon | Tartlets | Slices

Macaroons
Lemon | Raspberry | Chocolate | Coffee | Earl Grey | Passionfruit | Vanilla |

PACKAGE PRICES

Enjoy fine-dining, served in the palm of your hand. Each canapé is handcrafted to impress your guests with bold flavours and elegant presentation. Our gourmet canapés transform casual finger food into a premium experience your guests will remember.

Cocktail Package One	$43	6 canapés pp | 2 sliders + 2 bowls (50|50)
Cocktail Package Two	$53	8 canapés pp | 2 sliders + 2 bowls (50|50)
Cocktail Package Three	$53	6 canapés pp | 2 sliders + 2 bowls (50|50) | Mixed Desserts
Cocktail Package Four	$63	8 canapés pp | 2 sliders + 2 bowls (50|50) | Mixed Desserts
Deluxe Canapes	$6.95 each or substitute for standard canape and add $2.00 per item	

(50|50) - example – 80 guests = choice of two items (40 of each) You can also add more if you like.

DESIGN YOUR OWN CANAPE MENU

Minimum of 30 per item

Canapes	$4.95 each
Deluxe canapes	$6.95 each
Sliders	$6.95 each
Bowls	$14.00 each

Add on Skewers | Dessert | Platters

Charcuterie	$220.00 platter feeds 30 guests
Skewers	$220.00 (30 per platter)
Ham Platter	$220.00 platter feeds 30 guests
Dessert Platter	$220.00 (30 individual items per platter)

Package include – catering equipment for event. ADD ONS - All canape events require a chef | servers will be extra cost. All menu can be delivered without staff, and a delivery fee will be charged. Minimum spend $1100.00. Minimum 30 guests. GST inclusive.

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