



Cocktail Canapé Menu 01/09/2021

Menus and prices are subject to change and availability. Additional 10% GST applies.

Minimum of 30-person order for this menu.

We can be flexible with the menus and custom menus can be put together upon request.

Onsite kitchen kit and staff required for this menu. Charge applies. Kit Includes all cooking and food service equipment.

Delivery/set up fee may apply.

please note menu may need to be customized depending on power, refrigeration and site access

Cold selections – Choose 3

Vegetarian

Mushroom pate, cranberry compote, toasted quinoa, crostini
Lemon herbed feta mousse, beetroot waffle cup, honeycomb
Tomato Bruschetta, balsamic glaze, parmesan flake, garlic crouton
Cumin beetroot feta whip, toasted pepitas, blini
Avocado mousse, Danish feta, sticky chili and sweet basil, garlic crouton
Watermelon prosciutto and goats' cheese, sesame (GF)
Fondant sweet potato, hummus, chilli jam (GF) (VG)
Fire roasted capsicum tartlet, goats cheese, walnut pesto
Parmesan shortbread, goats cheese mousse, dehydrated cranberry

Seafood

Cured salmon, fire roasted red pepper salsa, tortilla crisp
Smoked Salmon, horseradish cream cheese, capers, garlic crouton
Prawn ceviche, avocado citrus salsa, cucumber cup (GF)
Freshly shucked oysters, shallot lemon herb dressing (GF)
Spiced grilled prawn, mango chili salsa, popedom crisp
Seared scallop, apple balsamic, nori crisp (gf)
Beetroot cured salmon, herb sour cream, blini
Fresh prawn, avocado mousse, corn taco, chilli caramel
Raw prawn tartare, watermelon gel, wasabi, prawn cracker
King prawn gazpacho shots (GF)

Meat and Poultry

Roast Turkey, cranberry jam, Dijon whop, bacon crumble, crostini
Coconut poached chicken salad, chilli curl (GF)
Beef Carpaccio, creamed rocket and parmesan, crisp bread



South Cape brie with prosciutto, shiraz caramelized onion, crostini
Bononcini, fried chorizo and cherry tomato skewers, basil oil (GF)
Seared peppered beef tenderloin, fire roasted capsicum coulis, parmesan crisp (GF)
Peppered fillet beef with stilton and dried cranberry on crisp bread
Thai beef salad, chilli, lotus root crisps (GF)
Pork rilette, smoked onion marmalade, croute
Seared duck, caramelized orange, sweet plum sauce, won ton crisp
Lamb loin, thyme, smoky red pepper, manchego

Hot Selections- Choose 5

Vegetarian

Spinach ricotta and shiraz caramelized onion wellington
Cheddar, sweet corn and green onion croquettes, honey mustard sauce
Jalapeno cream cheese croquettes, garlic Aioli
Stokes point smoked cheddar, mushroom and balsamic caramelized onion tart
Roast pumpkin and fetta arancini, pumpkin puree sweet paprika aioli
White wine parmesan mushroom arancini, garlic aioli
Turmeric sundried tomato feta arancini, pesto aioli
Cherry tomato tarte tatin, shallot, thyme
Crispy tofu, peanut sauce, pickled slaw, (GF)

Seafood

Seared Scallop, pea puree, Chorizo crumble, lemon oil, spoon (GF)
Thai snapper cake, chilli jam, fresh cilantro (GF)
Scallop wrapped in prosciutto, avocado mousse, baby herbs (GF)
Char grilled Thai garlic chilli prawn skewers w, fresh cilantro (GF)
Charred chili lime prawn, fresh herb wombok slaw (GF)
Tempura king prawn, sweet soy, chilli. (GF optional)
Prawn & coconut wonton, sambal
Sweet lip Snapper panko crumbed "fish finger's" kewpie mayo, nori salt
Smoked salmon brie puff tart, capers, green tomato relish

Meat and Poultry

Spicy Lamb kofta, cumin raita, fresh cilantro (GF)
Smoky barbeque prosciutto wrapped chicken breast, charred corn (GF)
Prosciutto filet mignon, shallot garlic butter (GF)
Asian caramel pulled pork, apple slaw, wonton crisp
Caramelized apple and fennel pork sausage rolls, house relish
Chicken shallot spring roll, apricot chili sauce



Malaysian chicken satay tenderloin, peanut sauce (GF)
Ginger pork meatball, teriyaki sauce (GF)
Sticky plum fried chorizo, charred haloumi, baguette crouton
Beef and Guinness pies topped with creamy mash, chives
Mini peppered beef tenderloin and mushroom jus wellington
Crispy bacon, cheddar and sweet corn croquettes, honey mustard sauce
Beef Brisket Croquettes, sweet potato and grain mustard puree
Lamb shoulder arancini, aubergine puree
Spicy tomato, pork meatball, parmesan crisps
Crispy Pork belly, caramelized apple, hoisin (GF)
Sticky duck spring roll, plum sauce
Tenderloin beef satay, sriracha peanut sauce (GF)
Sticky toffee pork belly, Japanese pickles (GF)
Rosemary Yorkshire pudding, rare beef, horseradish cream

Substantial – Choose 2

Vegetarian

Cold

Moroccan roasted pumpkin, Spanish onion, chickpea and haloumi cous cous (V)(GF)
Beetroot, apple, watercress & walnut cream salad, brioche crouton (GF)
Marinated tomato, smoked mozzarella, tomato crisp, garlic crouton (GF)
Trio of sautéed pepper, jalapeno, avocado salsa, sour cream, crispy tortilla bowl(V)

Hot

Truffle mushroom & asparagus risotto, feta, balsamic glaze (GF)
Creamy pesto gnocchi w, baby spinach, parmesan crisp (V)
Tempura haloumi, garlic new potato & salted lemons
Harissa & lime halloumi, chili relish, harissa yoghurt, flat bread
Truffle soft polenta, mushroom, pine nut, parmesan (GF)
Indonesian tofu, peanut salad (GF)
Spicy black bean brioche slider w, swiss cheese, pickled cucumber, sriracha mayo (V)
Black bean nachos, jalapeno, avocado salsa, sour cream, coriander (V)

Seafood

Cold

Smoked salmon Caesar salad, garlic croutons
Soy & miso salmon, soba noodles, Asian green, peanut miso sauce (GF)



Grilled snapper, beetroot & fennel salad, lemon Dijon dressing (GF)
Retro prawn cocktail, bamboo boat (GF)

Hot

Crumbed Sweet lip Snapper, Fish & chips, tartare and lemon, bamboo boat
Grilled lemon pepper snapper skewer w, hand cut wedges (GF)
Salmon bubble & squeak, champagne hollandaise (GF)
Spicy snapper taco, jalapeno avocado salsa, sour cream, coriander, crispy tortilla bowl
Crispy softshell crab, spring onion, chilli, coriander, sriracha aioli
Prawn, ginger & shallot giant spring roll, hot sauce (GF)

Meat and Poultry

Cold

Pulled duck breast, blood orange salad, spring onion, fennel & star anise glaze (GF)
Shredded pork belly, confit mushroom, silver skin onion, hoi sin (GF)
Vietnamese steak tartare, egg, prawn cracker
Confit chicken salad, avocado, rocket, artichokes (GF)
Thai chicken OR beef salad, cilantro, peanut sauce, won ton cup

Hot

Smokey barbeque pulled pork brioche slider, creamy cheddar slaw
Angus beef brioche slider, cheddar cheese, balsamic onion jam, rocket
Beef Brisket brioche slider w, creamy cheddar slaw, pickles
Pork belly popcorn, spicy sweetcorn salsa (GF)
Herb crusted French lamb cutlet, mint raita (GF)
Braised beef cheek, silky seeded mash, jus, crispy leek (GF)
Roasted beef fillet, triple cooked chips, béarnaise. (GF)
Confit duck, char-pineapple, Thai red curry, sticky rices (GF)
Char-chicken breast, beetroot puree, root crisps (GF)
Sticky pork belly bao, crispy slaw, pickled cucumber, sriracha aioli
Crispy chicken bao buns w, crispy slaw, sriracha aioli

6 pieces \$23.70 (2 cold, 3 hot, 1 substantial) - for short/ corporate events
10 pieces \$39.90 (3 cold, 5 hot, 2 substantial)
12 pieces \$47.40 (3 cold, 5 hot, 2 substantial) – Recommended for weddings and Formal dinner events

Extra hot/cold food items from \$3.75 each
Extra Substantial items \$4.95 each



Dessert **\$2.95 each** *minimum of 20 per item selected
*Mini canape sized desserts, can be served or set up on platters for a dessert station**

- Strawberry sushi, coconut (GF)
- Rich chocolate mud cakes
- Lemon custard tarts with raspberry compote
- White choc mud cakes w fresh raspberry
- Mini carrot cakes, candied walnut (GF optional)
- Baileys, lemon or berry cheesecake
- White chocolate & lime fudge (GF)
- White chocolate cranberry pistachio and candied orange fudge (GF)
- Our famous rich caramel slice (GF optional)

\$3.50 each *minimum of 30 per item selected

- Decadent assorted house truffles (GF)
- Espresso, hazelnut custard tart.
- Apple tarte tatin, creamed mascarpone
- Pear, almond tart
- Lemon meringue tart

Dessert Shots **\$3.50 each** *minimum of 30 per item selected

- Drunken tiramisu
- Pineapple "shake" touch of spices (GF)
- Passion fruit, lime mousse, sweet elderflower syrup (GF)
- Raspberry brulee (GF)
- Pistachio, lemon cello brulee (GF)
- Lemon posset, Italian meringue (GF)
- Eton mess (GF)
- Strawberries, champagne jelly (GF)
- Pimm's jelly, strawberries shot (GF)
- Chocolate mousse, honeycomb, popping candy
- Whipped honey blossom mascarpone, almond biscotti, roasted strawberries

Nibbles

Add a few bowls to be scattered around tables for gusset to nibble on before food service

Crudities in edible soil	\$15.00
Cayenne and parmesan straws	\$15.00
Cajun popcorn	\$ 8.50



Smoked salt and caraway seed popcorn	\$ 8.50	
Chilli and caramel popcorn	\$ 8.50	
Cinnamon sugar and orange zest candy walnuts	\$12.00	250g
Wild lemon thyme and maple candy cashew nuts	\$ 14.00	250g
Sweet and salty candy walnuts	\$12.00	250g
Lemon and fennel marinated wild Australian olives	\$10.00	

Antipasto grazing station to start \$14.50 per person

Add a grazer to be set up for guest to pick at prior to service or after your ceremony while the bridal part is having photographs taken.

Min 45-person order.

An assortment of cured meats, Italian sausage, soft and hard cheese, pickled vegetables, fried fruit and nuts, Crackers, crisp breads, Turkish bread, oil, dukkha, dips and more. Fresh fruit decorations

Includes boards, risers, assorted ramekin dishes and jars. Trestle table and linen Includes plates, all dipping sauces and napkins. Inclusions based on being an addition to buffet meal. **Delivery/set up fee applies.

Tea/Coffee station \$3.45 per person

20L water urn, assorted teas and instant coffee varieties, sugar, milk jugs, china cups/saucers and spoons.

Add peculated coffee urn \$65.00

Table, linen and power to be supplied by customer unless otherwise requested.

Staff

Minimum 3-hour charge for all waits and bar staff. Timing will depend on numbers and amount of food.

One way travel fee applies for venues over 35km from our location.

Minimum two staff per function

Staff Equipment kit as required. Staff are fully self-sufficient and will bring ovens, fryers, platters and all the equipment needed to cook/heat and serve food.

Our fully insured service staff are food handling trained, professional and friendly and will always go the extra mile to help make your event leave a lasting impression on your guests.