



Cocktail Canapé Menu 01/11/2021

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, rocket pesto

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
Fresh prawn, avocado mousse, corn taco, chilli caramel

Meat and Poultry

Pulled Dijon chicken, cranberry jam, 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 olive oil (GF)
Seared peppered beef tenderloin, fire roasted capsicum and horseradish 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



Hot Selections- Choose 5

Vegetarian

Spinach ricotta and shiraz caramelized onion wellington
Cheddar, sweet corn and green onion croquettes, corn puree, honey mustard sauce
Jalapeno cream cheese croquettes, garlic Aioli
Stokes point smoked cheddar, mushroom and balsamic caramelized onion tart
Roast pumpkin and feta 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, goats' cheese, thyme
Crispy tofu, peanut sauce, pickled slaw (GF)

Seafood

Seared Scallop, pea puree, Chorizo crumble, lemon oil (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)
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)
Smokey 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
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 pork belly, pickled vegetables, sesame (GF)
Sticky soy sesame tenderloin beef skewers, sriracha peanut sauce (GF)

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)
Basil oil marinated cherry tomato & baby bocconcini, crispy leek, garlic brioche crouton (GF)
Felafel, tabouli, semi dried tomato, marinates Spanish onion and radish, kalamata olives, mustard humus.

Hot

Truffle mushroom & asparagus risotto, feta, balsamic glaze (GF)
Creamy pesto gnocchi w, baby spinach, parmesan crisp (V)
Harissa & lime halloumi, chili relish, harissa yoghurt, flat bread
Truffle soft polenta, mushroom, pine nut, parmesan (GF)
Pesto mushroom brioche slider, feta and rocket (V)
Black bean nachos, jalapeno salsa, avocado cream, coriander (V)

Seafood

Cold

Smoked salmon Caesar salad, garlic herb croutons
Charred chili lime prawn, glass noodles, Asian slaw, peanut miso sauce (GF)
Retro prawn cocktail, bamboo boat (GF)
Prawn tartare, mint, coriander miro cress salad, chilli, crispy rice noodles (GF)

Hot

Crumbed Sweet lip Snapper, shoestring fries, crispy capers, tartare, lemon
Grilled lemon pepper snapper skewer w, hand cut wedges rosemary salt, tartare, lemon (GF)
Salmon bubble & squeak, confit cherry tomato, béarnaise (GF)
Spicy snapper taco, jalapeno salsa, avocado cream, coriander, crispy tortilla bowl
Prawn, ginger & shallot giant spring roll, hot sauce (GF)
Salmon patty slider, chili lime Asian slaw, kewpie mayo

Meat and Poultry

Cold

Pulled duck breast, citrus salad, spring onion, fennel & star anise glaze (GF)
Sticky hoi sin pork belly, Vietnamese salad, crushes peanuts (GF)



Thai beef salad, cilantro, peanut sauce, won ton cup
Gremolata chicken zucchini ribbon pea mandarin salad, brioche crouton

Hot

Smokey barbeque pulled pork brioche slider, Apple 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)
Tenderloin peppered steak, triple cooked chips, béarnaise (GF)
Sticky pork belly bao, crispy slaw, pickled cucumber, sriracha aioli
Crispy chicken bao buns w, crispy slaw, sriracha aioli
Malaysian chicken satay tenderloin, coconut rice, peanut sauce

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 from \$4.95 each

Dessert **\$3.00 each** *minimum of 30 per item selected

*Mini canape sized desserts, can be served or set up on platters for a dessert station**

Strawberry coconut sushi, strawberry coulis (GF)
Rich chocolate mud cakes
Portuguese custard tarts with raspberry compote
White choc mud cakes
Lemon meringue tart
Espresso, hazelnut custard tart.
Mini carrot cakes (GF optional)
Baileys, lemon or berry cheesecake swirls
Rich baileys dark chocolate truffles (GF)
White chocolate, cranberry pistachio truffles
Assorted Macaron's (GF)

Dessert Shots **\$3.95 each** *minimum of 30 per item selected

Drunken tiramisu
Pineapple "shake" touch of spices (GF)



Mango lassi, toasted coconut pistachio dukkha (GF)
Sesame panna cotta, maple toffee crisp, orange compote
Brandied cherry panna cotta, biscotti
Lemon posset, Italian meringue (GF)
Eton mess (GF)
Whipped honey blossom mascarpone, almond biscotti, roasted strawberries

Nibbles

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

Crudities in edible soil (mushroom dip)	\$15.00	
Cinnamon sugar and orange zest candy walnuts	\$12.00	250g
Honey candied walnuts	\$12.00	250g
Lemon and fennel marinated wild Australian olives	\$15.00	

Antipasto grazing station to start \$16.30 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 percolated 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.