



## Cocktail Canapé Menu 22/09/2023

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)  
Roasted pumpkin hummus, evo, dukkha, Turkish crouton (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, tortilla crisps, 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, roasted peanuts (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, honey mustard, corn puree  
Jalapeno cream cheese croquettes, garlic Aioli, house balsamic tomato relish  
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, balsamic garlic aioli  
Turmeric sundried tomato feta arancini, pesto aioli  
Cherry tomato tarte tatin, shallot, goats' cheese, thyme  
Crispy tofu, peanut sauce, pickled slaw (GF)(VG)

### Seafood

Seared Scallop, pea puree, Chorizo crumble, lemon oil (GF)  
Thai snapper cake, chilli jam, fresh cilantro salsa (GF)(DF)  
Scallop wrapped in prosciutto, chimichurri, 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" lemon dill aioli  
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, corn puree  
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  
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 & chickpeas cous cous, haloumi (V)(GF)

Beetroot, apple, watercress & walnut cream salad, brioche crouton (V)

Basil oil marinated cherry tomato & baby bocconcini, crispy leek, baby spinach, garlic brioche crouton (V)

Felafel, tabouli, semi dried tomato, Spanish onion and radish, kalamata olives, mustard humus (VG)

Sweet potato, kale, quinoa fritters, roast pumpkin hummus (VG)

#### **Hot**

Truffle mushroom & asparagus risotto, feta, balsamic glaze (GF)

Creamy pesto gnocchi w, baby spinach, parmesan crisp (V)

Truffle soft polenta, sautéed mushroom, pine nut, parmesan (GF)

Pesto mushroom brioche slider, feta, caramelized onion, rocket (V)

Black bean nachos, jalapeno charred corn salsa, chili con queso, pickled red onion, coriander (V)

Spiced cauliflower soft taco, avocado puree, radish, pickled red onion, passion fruit aji (VG)

Sticky sesame tofu bao bun, crispy slaw, pickled onion, sriracha aioli (V)

### **Seafood**

#### **Cold**

Smoked salmon Caesar salad, garlic herb croutons

Charred chili lime prawn, glass noodles, Asian slaw, coconut lime dressing (GF)

Retro prawn cocktail, won top cup

Prawn tartare, mint, coriander micro 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, tartare, lemon (GF)

Salmon bubble & squeak, confit cherry tomato, béarnaise (GF)

Spicy snapper soft taco, avocado puree, radish, pickled red onion, passion fruit aji

Prawn, ginger & shallot giant spring roll, soy ginger dipping sauce

Salmon patty slider, chili lime Asian slaw, lemon dill aioli

### **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, pickles  
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      \$27.00 (2 cold, 3 hot, 1 substantial) - for short/ corporate events  
10 pieces     \$46.00 (3 cold, 5 hot, 2 substantial)  
12 pieces     \$54.00 (3 cold, 5 hot, 2 substantial) – Recommended for weddings and Formal dinner events

Extra hot/cold food items from      \$4.00 each  
Extra Substantial items from          \$7.00 each

### Dessert      **\$3.95 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      **\$4.50 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	
Honey candied walnuts	\$12.00	250g
Lemon and fennel marinated wild Australian olives	\$15.00	

### Antipasto grazing station to start **\$16.50 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 a substantial meal. \*\*Delivery/set up fee applies.

### Tea/Coffee station **\$3.45 per person (min 30 pax)**

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.

**\*Additional set up/pack down time may be charged accordingly**

### 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.