Cocktail Canapé Menu 01/02/2026

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 (V)
Lemon herbed feta mousse, beetroot waffle cup, honeycomb (V)
Tomato Bruschetta, balsamic glaze, parmesan flake, garlic crouton (V)
Cumin beetroot feta whip, toasted pepitas, blini (V)
Avocado mousse, Danish feta, sticky chili and sweet basil, garlic crouton (V)
Watermelon and goats' cheese, sesame (GF) (V)
Fondant sweet potato, hummus, chilli jam (GF)(DF)(VG)
Roasted pumpkin hummus, evoo, dukkha, Turkish crouton (VG)
Fire roasted capsicum tartlet, goats cheese, rocket pesto(V)

Seafood
Smoked 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)**+$1.50pp**
Spiced grilled prawn, mango chili salsa, popedom crisp
Fresh prawn, avocado mousse, chilli caramel, tortilla crisp
Mini individual pea frittata, mint, lemon ricotta, smoked salmon (GF)

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
Marinated baby Bononcini, fried chorizo and cherry tomato skewers, basil olive oil, balsamic glaze (GF)
Seared peppered beef tenderloin, fire roasted capsicum and horseradish coulis, parmesan (GF)
Peppered fillet beef with stilton and dried cranberry on crisp bread
Thai beef salad, chilli, roasted peanuts (GF)
Pork rillette, smoked onion marmalade, croute
Seared duck, caramelized orange, sweet plum sauce, won ton crisp

Mini individual pea frittata, mint, lemon ricotta, prosciutto (GF)

Hot Selections- Choose 5

Vegetarian
Spinach ricotta and shiraz caramelized onion wellington (V)
Cheddar, sweet corn and green onion croquettes, honey mustard, corn puree (V)
Jalapeno cream cheese croquettes, garlic Aioli, house balsamic tomato relish (V)
Stokes point smoked cheddar, mushroom and balsamic caramelized onion tart (V)
Roast pumpkin and feta arancini, pumpkin puree sweet paprika aioli (V)
White wine parmesan mushroom arancini, balsamic garlic aioli (V)
Turmeric sundried tomato feta arancini, pesto aioli (V)
Cherry tomato tarte tatin, shallot, goats' cheese, thyme (V)
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)
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, 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) **+$1.00pp**

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

Hot

Truffle mushroom & asparagus risotto, feta, balsamic glaze (V)(GF)
Creamy pesto gnocchi w, baby spinach, parmesan crisp (V)
Truffle soft polenta, sautéed mushroom, pine nut, parmesan (V)(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)(GF)
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)
Mexican spiced plant protein loaded fries, cheesy sauce, fresh zesty jalapeno salsa (V)(VG option)

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 patties, confit crushed cherry tomato, béarnaise (GF)
Spicy snapper soft taco, avocado puree, radish, pickled red onion, passion fruit aji
Prawn, ginger & shallot 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, double 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) **+$1.50pp**
Braised beef cheek, silky seeded mash, jus, crispy leek (GF)
Tenderloin peppered steak, triple cooked chips, béarnaise (GF)
Pulled barbeque beef brisket loaded fries, cheesy sauce, fresh jalapeno salsa
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	$33.00 (2 cold, 3 hot, 1 substantial) - for short/ corporate events
10 pieces	$54.90 (3 cold, 5 hot, 2 substantial)
12 pieces	$63.50 (3 cold, 5 hot, 2 substantial) – Recommended for weddings and Formal dinner events

Extra hot/cold food items from	$4.50 each
Extra Substantial items from	$9.00 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**

Rich chocolate mud cakes (V)
Portuguese custard tarts with raspberry compote (V)
White choc mud cakes (V)
Lemon meringue tart (V)
Espresso, hazelnut chocolate caramel tart (V)
Mini carrot cakes (GF optional) (V)
Baileys, lemon or berry cheesecake swirls
Rich baileys dark chocolate truffles (GF) (V)
Chewy chocolate cherry brownie (V)
Assorted Macaron's (GF) (V)
Decadent loaded white or dark chocolate rocky road (V)
Mini tiramisu **or** raspberry Eaton mess **$4.50 each* minimum 20**
Mini coconut chocolate mousse, dark and white chocolate shavings (GF)(VG) **$4.50 each* minimum 20**

IMPRESSIONS
CATERING

Dessert grazing station $17.95 per person

An assorted selection of the chef's mini delights, beautifully presented on assorted platters. Customer is to provide the table, linen and any decorations required.

Min 50-person order. Includes 3 pieces per person plus fresh fruits, strawberries, marshmallows and liquorice With melted dipping chocolate.

Includes boards, risers, platters, plates & napkins. Inclusions based on being an addition to a substantial meal. **Delivery/set up fee applies.

Antipasto grazing station to start $18.50 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 50-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, fresh crudites, 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 (minimum 30 person order)

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.

***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 was 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.

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