

*Chef charge applicable to all bookings - \$100 per hour (min 4 hour charge - \$400)

*Min 40 guests for all menus

*Saturday & Sunday bookings (+ Thurs to Sun in December) - minimum spend of \$4000 applies (plus chef charge)

CANAPE MENU

Silver Package

\$50.00 per guest

7x Gold Range Canapé's
1x Substantial Canapé

Diamond Package

\$70.00 per guest

3x Diamond Range Canapé's
2x Gold Range Canapé's
2x Substantial Canapé
1x Slider canapé

Gold Package

\$60.00 per guest

2x Diamond Range Canapé's
5x Gold Range Canapé's
1x Slider Canapé
1x Substantial Canapé

Platinum Package

\$85.00 per guest

3x Platinum Range Canapé's
3x Diamond Range Canapé's
1x slider Canapés
2x Substantial Canapé
1x Sweet Canapé
Coffee & Assorted Teas (made on request)

Additional Platters, Substantial Grazing Table & Mini Buffet
can be added onto any menu

Additional Canapes

Gold Range - \$6
Diamond Range - \$6.50
Platinum Range - \$7.50
Dessert Range - \$6.50
Slider Range - \$7.50
Substantial Range - \$9





CANAPE ITEMS



Gold Range Cold Canapés

- Smoked capsicum, whipped fetta and olive crumb tart
- Confit leek, fresh thyme, and red onion tart with black pepper cream
- Applewood smoked beef rump on crostini w/ horseradish and parsley
- House dried cherry tomato tartlet with goats cheese cream, and basil

Gold Range Hot Canapés

- Handmade pies with potato puree and tomato chutney
 - Wagyu beef mince
 - Spring lamb
 - Wagyu beef and pepper
 - Shepherds Pie
 - Spinach and mushroom

House made pizza

- Margarita with mozzarella and basil pesto
 - BBQ Pulled pork, bacon, shaved red onion and chipotle aioli
 - Peri Peri chicken with caramelised onion, blistered cherry tomato and spiced aioli
 - Smoked chorizo, caramelised onion and Persian fetta
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- Artichoke, marinated olive, shaved red onion, chilli and fresh parsley
 - Authentic Satay chicken skewers w/ roasted peanut sauce (GF)
 - Pork and fennel sausage roll w/ tomato, apple chutney
 - Caramelised onion, marinated fetta puff pastry scrolls with chimmi churri
 - Roast purple carrot and marinated fetta arancini w/ chipotle aioli (GF)
 - Thai fish cakes w/ nahm jim and Asian salad

Diamond Range Cold Canapés

Charred beef rump, South American chimmi churri, roasted carrots
Smokey beef and bacon burger w/ cheddar, café de paris aioli on milk bun (1 per guest)

Native pepperberry beef rump skewers, w roasted onions, horseradish cream
Lamb souvlaki skewers, cucumber and dill salsa, lemon yogurt and pita bread (1 per guest)

Charred chicken thigh, lemon, confit garlic, parsley and chickpea salad
Harissa chargrilled baby eggplants with roasted onion, cucumber salsa and tahini dressing(GF)

Diamond Range Hot Canapés

- Pork belly, cauliflower puree, burnt sage butter (GF)
- Southern fried Popcorn chicken w/ house made ranch aioli
- Roast pumpkin and fetta tart w/ saffron emulsion
- Wild mushroom, rosemary and marinated fetta scrolls with tomato chilli jam
- Sesame crumbed prawns' w/ yuzu mayonnaise
- King prawn skewers with chilli, garlic, coriander and fingerlime aioli
- Hand made cocktail Pasties – served with Tomato Chutney





CANAPE ITEMS



Platinum Cold Range

- Roast fig and blue cheese tart with vanilla bean honey (seasonal)
- Seared sesame crusted tuna with wasabi kewpie (GF)
- Freshly shucked Sydney rock oysters with gin, cucumber and dill (GF)
- Ash cured salmon w/ pink pepper cream and finger lime caviar (GF)
- Wagyu bresaola, pickled purple carrot, whipped horseradish creme fraiche on sourdough
- Handmade sushi with wakime, fresh salmon, ponzu sauce

Platinum Range Hot Canapés

- Roast fig and blue cheese tart with vanilla bean honey (seasonal)
- Seared sesame crusted tuna with wasabi kewpie (GF)
- Freshly shucked Sydney rock oysters with gin, cucumber and dill (GF)
- Ash cured salmon w/ pink pepper cream and finger lime caviar (GF)
- Wagyu bresaola, pickled purple carrot, whipped horseradish creme fraiche on sourdough
- Handmade sushi with wakime, fresh salmon, ponzu sauce

Sweet Canapés

- Mini banoffee tarts
- Apple and cinnamon crumble tarts
- Salted caramel and dark chocolate tart
- Textures of Chocolate – whipped chocolate mousse, chocolate fudge and brownie crumb
- Passionfruit cremeaux, vanilla sponge, whipped mascarpone, fresh strawberry
- Sticky date pudding, vanilla cream butterscotch sauce
- Mango, raspberry, and vanilla bean eton mess
- Lime curd pannacotta, biscuit crumb and meringue (GF)
- Mini lemon meringue pies





CANAPE ITEMS



Diamond Range Hot Canapés

Diamond Range Hot Canapés

- Pork belly, cauliflower puree, burnt sage butter (GF)
- Southern fried Popcorn chicken w/ house made ranch aioli
- Roast pumpkin and fetta tart w/ saffron emulsion
- Wild mushroom, rosemary and marinated fetta scrolls with tomato chilli jam
- Sesame crumbed prawns' w/ yuzu mayonnaise
- King prawn skewers with chilli, garlic, coriander and fingerlime aioli
- Hand made cocktail Pasties – served with Tomato Chutney
- Cornish Pastie
- Moroccan chickpea and vegetable
- Chilli beef
- Wagyu beef and red wine
- Braised beef brisket and parmesan arancini with harissa aioli

Sweet Canapés

- Mini banoffee tarts
- Apple and cinnamon crumble tarts
- Salted caramel and dark chocolate tart
- Textures of Chocolate – whipped chocolate mousse, chocolate fudge and brownie crumb
- Passionfruit cremeaux, vanilla sponge, whipped mascarpone, fresh strawberry
- Sticky date pudding, vanilla cream butterscotch sauce
- Mango, raspberry, and vanilla bean eton mess
- Lime curd pannacotta, biscuit crumb and meringue (GF)
- Mini lemon meringue pies

Platinum Cold Range

- Roast fig and blue cheese tart with vanilla bean honey (seasonal)
- Seared sesame crusted tuna with wasabi kewpie (GF)
- Freshly shucked Sydney rock oysters with gin, cucumber and dill (GF)
- Ash cured salmon w/ pink pepper cream and finger lime caviar (GF)
- Wagyu bresaola, pickled purple carrot, whipped horseradish creme fraiche on sourdough
- Handmade sushi with wakime, fresh salmon, ponzu sauce

Platinum Range Hot Canapés

- Lamb wellington w/ wild mushroom duxelle and lamb jus
- Seared sea scallops, cauliflower puree, bacon crumb (GF)
- Hand made wagyu beef and shiraz mini pies with horseradish Paris mash
- King prawns in katifi pastry w/ lemon, dill aioli
- Sous vide lamb fillet with celeriac puree, spring pea and charred eshallot(GF)

