

PARLOUR

CANAPÉ PACKAGES



\$70 per person / starters included, choose 6 mains, choose 1 dessert
\$95 per person / starters included, choose 8 mains, choose 1 dessert
\$120 per person / starters included, choose 11 mains, choose 1 dessert

prices are subject to change

to start (included)

- Marinated olives (GF,DF,V)
- Grazing Plate (1 plate per 10 people)
*jamon iberico, mortadella, gruyere cheese, sweet pickled chillies,
mustards served with house made grilled flatbread*

main course (choose as per above)

- Olive & caper tapenade, cassava crackers (VE, GF, DF)
- Nori crisp & cashew butter (VE, GF, DF)
- Whipped roe tartlet, taramasalata, shiraz gin salmon roe
- Sweet potato tart with danish feta, caramelised onions (V)
- Three cheese croquette with chilli jam (V)
- Plant based smokey chickpea sausage rolls, bbq sauce (DF, V)
- Spicy popcorn prawn with buffalo aioli (GF)
- Fried calamari rings with garlic aioli & lime cheek (GF)
- Cider braised chorizo, preserved lemon (GF, DF)
- Lamb ragu tart, gruyere cheese, puff pastry
- Portuguese chicken wings & blue cheese foam (GF)
- Charcoal sliders. (choose 1): fried chicken with buffalo mayo OR
halloumi with slaw (DF, V)

to finish (choose as per above)

- Wattle seed custard & cherry tartlet
- Dark chocolate, strawberry gum mousse tartlet (GF & VE upon request)

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | VE - Vegan