



CANAPES PACKAGE

\$65 pp: 8 canapes

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\$75 pp: 10 canapes

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\$85 pp: 12 canapes

COLD CANAPES

Caprese salad skewers ^{(GF) (V)}

Wagyu bresaola carpaccio, rocket, pine + truffle pecorino salad ^(GF)

Crostini of smoked salmon, horseradish cream

Prawn cocktail, marie rose ^(GF)

Crostini of duck liver pate + chili jam

Carpaccio of salmon, ponzu, semi dried tomato tapenade

Fresh oyster: shallot chardonnay vinegar ^(GF)

Tomato + goats cheese bruschetta ^(V)

Duck foie gras on brioche & shiraz glaze

Salmon tartare, crushed avocado ^(GF)

Endive leaf wagyu beef tartare, sour cream ^(GF on request)

HOT CANAPES

Tempura of prawn, ponzu mayo

Wagyu beef slider, pickles, cheese

Karage chicken slider & slaw

W.A octopus grilled, oregano, lemon gel ^(GF)

Baby squid, Asian slaw, sesame ginger mayo

Grilled Moreton Bay bug with garlic butter ^(GF)

Chargrilled white jumbo prawn, gremolata ^(GF)

Fish goujons, tartare sauce

Risotto of porcini, black truffles ^{(GF) (V)}

Brochette of grass-fed beef, bearnaise sauce ^(GF)

Confit duck bon bon, apple & celery gel

DESSERT CANAPES

passionfruit + coconut tapioca

chocolate tart

Only available for groups of 30+ guests