

Canapé Menu

1/2 Hour Package - from \$40 per person

We recommend a minimum of 5 canapés per person (excluding substantial options).

1 Hour Package - from \$80 per person

We recommend a minimum of 8 canapés per person (6 canapés, 2 substantial).

2 Hour Package - from \$112 per person

We recommend a minimum of 12 canapés per person (10 canapés, 2 substantial).

3 Hour Package - from \$152 per person

We recommend a minimum of 15 canapés per person (11 canapés, 4 substantial).



COLD CANAPÉS

\$8.00 PER CANAPÉ

Compressed Nashi Pear with Whipped Ricotta, Fig & Ginger Relish (V) (GF)

Flame Grilled Prawn Nigiri with Tobiko & Wasabi Mayonnaise (GF)

Foie Gras on Brioche Toast with Raspberry & Hazelnut

Free-Range Chicken & Leek Terrine with Housemade Pickle & Pommery Mustard (DF)

Heirloom Tomato Bruschetta with Basil, Balsamic & Plant-Based Feta (V) (VG) (GF) (DF)

Hiramasa Yellow Tail Kingfish Cone with Chilli & Lime (DF)

O'Connor Beef Tartare Tartlet with Shaved Cured Egg Yolk (DF)

Pea & Preserved Lemon Tartlet with Goats Curd & Macadamia (V)

Sydney Rock Oysters with Lemon Myrtle & Finger Lime Dressing (GF) (DF)

Yarra Valley Smoked Salmon Caviar Tartlet with Chive & Crème Fraîche Bavarois



HOT CANAPÉS

\$8.00 PER CANAPÉ

Braised Short Rib Tartlet with Black Olive & Saltbush

Caramelised Onion & Goats Cheese Croquette (V)

Grilled Free-Range Chicken Skewer with Satay Sauce (GF) (DF)

Pan Seared Scallop with Kombu Hollandaise

Poached Mussel with Creamed Leek & Spring Onion Oil

Pumpkin & Ricotta Aranchini with Fried Sage (V)

Salt & Vinegar Blue Swimmer Crab Fritter

Spiced Lamb Fatayer with Tzatziki

Wild Mushroom Vol-au-vent with Caramelised Onion and Gruyere (V)



SUBSTANTIAL CANAPÉS

\$16.00 PER CANAPÉ

Grilled Mediterranean Vegetable Skewer with Miso (V) (VG) (GF) (DF)

Jamón & Manchego Toastie with Apple Relish

Market Fish Cassoulet with Cannellini Beans (GF)

Mini Lobster Roll with Fermented Chilli & Pickles

Mini Wagyu Beef Slider with Foie Gras & Davidson Plum Ketchup

DESSERT CANAPÉS

\$8.00 PER CANAPÉ

Dark Chocolate Tartelette with Yuzu & Caramel

Lemon Myrtle & Meringue Petit Choux Bun

Pistachio Sable Breton (GF)

Raspberry Cheesecake (GF)

White Chocolate Madeleine (GF)



SAVOURY PLATTERS

EACH PLATTER CATERES FOR TEN (10) GUESTS

Homemade Artisan Bread & Dips — \$100.00

Hummus | Eggplant & Capsicum Dips

Crudités Platter — \$100.00

Selection of Housemade Dips

Australian & French Cheese Platter — \$140.00

King Island Black Label Brie | Maffra Cheddar | Berry's Creek Tarwin Blue

Bread Rolls | Crackers | Dried Fruits | Muscat | Grapes | Fig Jam | Walnuts

Artisan Antipasto & Charcuterie — \$160.00

Prosciutto | Pork Rillettes | Country Terrine | Coppa | Salami

Mustard Selection | Marinated Vegetables | Cornichons | Grilled Bread | Lavosh

Sydney Rock Oysters & Tiger Prawns — \$180.00

Champagne Mignonette | Lemon | Lime | Mary Rose Sauce

Caprese Bar Add-on + \$20.00 per person

Handmade Burrata | Buffalo Mozzarella | Heirloom Tomatoes | Wild Rocket | Aged Balsamic Vinegar Focaccia | Pesto | Pine Nuts | Parmesan