



CANAPE PACKAGES

6 Pieces - \$40 per guest | 3 x Selection A; 2 x Selection B; 1 x Selection C

7 Pieces - \$46 per guest | 3 x Selection A; 2 x Selection B; 1 x Selection C; 1 x Dessert

9 Pieces - \$60 per guest | 3 x Selection A; 3 x Selection B; 2 x Selection C; 1 x Dessert

SELECTION A

Parmesan Custard, Pea, Mint Croûte (v)
Freshly Shucked Pacific Oysters, Mignonette Dressing*
Kingfish Ceviche, Avocado Puree Tostada*
Beetroot Cured Salmon, Pickled Cucumber, Blini, Caviar
Wagyu Beef Tartare, Cured Egg, Horseradish Crème, Crostini*
Spiced Pumpkin Arancini, Tomato Chutney (v)
Pork & Fennel Puff Rolls, Tomato Jam

SELECTION B

Wild Mushrooms, Truffle Crème Tart (v)
Shiitake Mushroom, Ginger & Morning Glory Gyoza (v)
Moroccan Chicken Skewer, Yoghurt Dressing*
Confit Salmon & Potato Fish Cakes, Celeriac Remoulade*
Crispy Pork Belly, Chilli, Lime Caramel*
Beef Burgundy Pies, Pea Puree, Veal Jus

SELECTION C

Salt & Pepper Squid, Lime Aioli, Lemon*
Beer Battered Flathead, Smashed Chat Potatoes, Chipotle Aioli*
Chermoula Lamb Shoulder, Fragrant Couscous, Tzatziki*
Selection of Flatbreads from The Wood Fired Oven*
Harissa Lamb Skewer, Chickpea Labne*
Seared Scallop, Jerusalem Artichoke Puree, Salsa Verde*
Wagyu Beef Brioche Slider, Dead Guy Sauce, Gruyere Cheese

DESSERT CANAPE

Churros, Cinnamon Sugar, Chocolate Sauce
Caramelised Lemon Curd Tart
Smashed Pavlova, Raspberry, Passionfruit*

* These items are gluten free, or can be done so. Menus are subject to seasonal changes and market availability. All dietary requirements can be catered for individually.