

Canape Menu

For all cocktail style events that fall during key meal periods
we recommend 9 pieces of food per person,
in addition to our grazing station and one substantial



Please select four items

\$22pp

Please select six items

\$32pp

Please select nine items

\$48pp

Please select twelve items

\$64 pp

Additional item selection

\$5.50 pp

Cold selection

Oysters, fresh lime and mignonette dressing

Mini prawn cocktail, fresh lime

Smoked salmon cone, chive and caviar

Spicy bell pepper & cream cheese cone

Prawn and wakame waffle tart with shio kombu

Bruschetta, basil oil

Beef tataki on mini toast, jalapeno dressing

Sundried tomato and fetta tart, caramelized onion & pepper berry chutney





Hot Selection

Tempura fish, lemon, and tartare sauce

Grilled Exmouth prawns, lime chilli butter

Oysters tempura with yuzu mayo

Homemade sausage rolls

Coconut prawns

Karaage chicken

Prawn and ginger twisters

Beef cheek and seeded mustard croquettes

Green curry chicken meatballs

Chicken satay skewers (GF)

Fried pork and chive prawn

Gourmet mini pies & house smoked ketchup

Meat ragu and pea arancini

Prawn and ginger spring rolls with sweet chilli dipping sauce

Steam pork and chive dumpling

Tandoori chicken skewers, tzatziki, fresh lemon (GF)

Grilled garlic and rosemary lamb cutlets, mustard jus, fresh lemon (GF)

Smokey BBQ Pork ribs (GF)

Grilled lemon pepper prawns (GF)

Pork, chilli and coriander koftas (GF)

Vegetarian Selection

Pumpkin, spinach, and feta fritters

Pan fried dumplings, mushroom and chestnut filling

Vegetarian won ton rolls, vinegar sauce

Tomato and basil arancini

Stuffed zucchini flower, lemon ricotta, chilli honey

Soy vegetarian spring roll



Dessert Selection

Tiramisu jars
Mini Lemon meringue tart GF
Profiteroles
Nutella Brownies GF
Saint honoré
Mixed berry mousse tartlet

Grazing Tables

Standard \$690 serves up to 60 guests
Extravagant \$1200 for 60 guests or more
Served on arrival for your guests to graze

A Selection of Cheeses - Stilton blue cheese, South Australia triple cream brie, Margaret River smoked vintage cheddar

Red gum Honeycomb, Quince Paste

Honey baked ham, Prosciutto San Daniele, German mild Salami, and black pepper Mortadella,

Duck Liver Parfait, pork & fennel terrine wrapped in speck,

Marinated olives, Caperberries, Pepper Dews, panino mix, marinated Vegetables,

Grapes, Fresh Fruit and Nuts

Sourdough & ciabatta bread, rosemary Lavosh crisps, fleur de sel Grissini, Water Crackers

Cheeseboard- \$190 Served on a long wooden Board *(serves up to 30 guests)*

blue cheese, triple cream brie, smoked vintage cheddar,

Quince Paste, Nut mix, Muscatels, Fresh Fruit

Water crackers & Lavosh crisps

Antipasto \$190 served on a long wooden board *(serves up to 30 guests)*

Salami, prosciutto, mortadella

Smoked cheddar, roquefort blue, triple cream brie

Marinated olives and sundried pickled vegetables

Duck liver parfait, sourdough





Substantial Cocktail Selection \$15 each

Select 1 of the below per person, Minimum of 30

Battered fish and chips, tartare sauce

Cajun crumbed chicken, coleslaw, Japanese mayo

Satay chicken skewers with paw paw noodles (2 per bowl)

Haloumi skewers with seasonal vegetables

Upgrade to 2 per guest for an additional \$10 pp

Sliders \$6.50 each

Pulled pork, chili jam, fresh coriander and slaw

Karrage chicken, Japanese salad and yuzu mayo

