

Canape Selection

GOLD PACKAGE - \$60 per head (3 Cold, 3 Warm, 1 Substantials, 1 Dessert)

PLATINUM PACKAGE - \$80 per head (4 Cold, 4 Warm, 2 Substantials, 2 Dessert)

ELITE PACKAGE- \$ 100 per head (4 Cold, 5 Warm , 2 Substantials , 2 Dessert)

Cold (can be made GF)

- Freshly shucked Sydney Rock oysters with apple cider, cucumber vinaigrette (GF)
- Spiced butternut pumpkin, pistachio nut, caramelised onion, ricotta mini puff pastry tart
- Chilled Queensland king prawns with citrus aioli dipping sauce (GF)
- Smoked free range chicken, roasted sweet corn, streaky bacon, Sriracha mayo on spoon
- Sugar cured King salmon, horseradish cream cheese, baby capers, shaved radish on black pepper crisp
- Teriyaki seared Black Angus beef, sesame seed, pickled cucumber, Kewpie mayo, fried garlic (GF)
- San Daniele prosciutto fig jam whipped feta salsa verde on crisp flatbread
- Alaskan King crab, baby pea crush, spiced organic seeds and grains, shaved kale, dry chilli aioli on shortcrust tart

Warm

- Herbed green pea, baby spinach, buffalo mozzarella risotto balls with smoked paprika aioli, (v)
- Dukkah spiced lamb fillet, feta, Heirloom cherry tomatoes, black olive on spoon
- Crispy Berkshire pork belly, lemon grass, glass noodles, mint, fermented chilli, lime soy dressing (GF)
- Seared Atlantic scallops, smoked bacon, fine cut celeriac, caper thyme mayonnaise, lemon
- Five-spiced blackened duck breast, sour cherry, wonton chip, caramelized soy
- Spiced beef potato egg, chimichurri empanada
- Roasted pumpkin and feta, chimichurri empanada
- Prawn and chive fried dumplings, shallots, sambal chilli dressing
- Chicken and leek handmade pie, smoked chilli tomato relish

Substantials

- Southern Fried buttermilk chicken, fine slaw, jalapeño, soft milk bun
- Roasted Black Angus beef sirloin, Thai salad, rice noodles, mint, lemon grass, bean sprouts
- Chicken and chorizo Quesadilla, smoked sweet corn, spiced avocado aioli
- Seared King Tasmanian salmon, Japanese pickles, fine cut baby bok choy, rice and nori salad, edamame, coriander
- Tikka Masala spiced chicken, organic brown rice, baby coriander in bowl
- Slow cooked grass-fed sumac lamb shoulder with gnocchi, rainbow chard and cucumber yoghurt bowl
- Poached tiger prawn roll, pickled radish, iceberg lettuce, cocktail aioli
- Moroccan spiced butter nut pumpkin, slow roasted

vegetables, chickpea stew, sumac, cucumber yoghurt

- Crispy pork belly roll, pickled carrot, cucumber, coriander, light chilli, Vietnamese soy

Dessert

- Passion fruit curd and fresh strawberry crushed coconut meringue tart
- Sea-salt caramel and brownie crumble tart
- Valrhona Dark chocolate espresso mousse, chocolate crumble
- Prosecco rosewater marinated strawberries, watermelon, mint, meringue
- Whipped vanilla bean raspberry cheesecake, black sesame seed, short bread crumble
- Triple cream brie, sour cherry and baby basil tart

Stations can be added to any canape or buffet – refer stations menu

Stations

Stations can be added to any canape or buffet event

SASHIMI STATION

Kingfish, tuna and fresh seasonal seafood served raw and carved to order
\$18 per head

DUMPLING BAR

Selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces
\$17 per head

OYSTER TASTING STATION

Showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats
\$18 per head

LIVE OYSTER SHUCKING

Shucked to order Sydney Rock, Pacific and Flats by chef on board
\$18 per head
PLUS additional \$220 chef charge

GLAZED HAM STATION

Served warm and carved to order served with mustards, pickles and soft rolls
\$17 per head

CAVIAR STATION

Selection of caviars, ice bowl, complete with hostess to guide through the caviars
Price on enquiry

CHARCUTERIE & CHEESE

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys
\$16 per head

JUST CHEESE

Wide selection of both local and imported cheeses with various breads and classic accompaniments
\$15 per head