

FUNCTION

CANAPÉ PACKAGES

6 PIECE PACKAGE - \$30.00 PER PERSON

CANAPÉS:

Watermelon w Whipped Persian Fetta (C) (V) (Ve) (Gf)
Crispy Prawn Wonton Parcel (H)
Smokey Beef Croquettes w Jalapeño Aioli (H)
Roast Field Mushroom & Spinach Pie (H) (V)
Pork Belly & Kaffir Lime Pie (H)
Sailors Fish & Chips w Lemon Aioli (H)

8 PIECE PACKAGE - \$40.00 PER PERSON

CANAPÉS:

Watermelon w Whipped Persian Fetta (C) (V) (Ve) (Gf)
Crispy Prawn Wonton Parcel (H)
Smokey Beef Croquettes w Jalapeño Aioli (H)
Chicken Skewers w Lemon, Thyme & Roast Garlic Ranch (H) (Gf)
Wild Mushroom And Taleggio Arancini (H) (V)
Pork Belly & Kaffir Lime Pie (H)
Pepper Lime Squid w Fried Chilli, Crispy Basil & Chipotle Mayo (H)
Grilled Chicken Slider w Lettuce, Cheese, Pickle & Chipotle (H)

10 PIECE PACKAGE - \$50.00 PER PERSON

CANAPÉS:

Watermelon w Whipped Persian Fetta (C) (V) (Ve) (Gf)
Smoked Trout Tartlet w Moroccan Eggplant (C)
Pork And Fennel Sausage Roll Bites (H)
Wild Mushroom And Taleggio Arancini (H) (V)
Pork Belly & Kaffir Lime Pie (H)
Roast Tomato, Avocado & Bacon Bruschetta (H)
Smokey Beef Croquettes w Jalapeno Aioli (H)
Chicken Skewers w Lemon, Thyme & Roast Garlic Ranch (H) (Gf)
Sailors Fish & Chips w Lemon Aioli (H)
Slow Smoked Beef Brisket Sliders w Coleslaw & Pickles (H)

FOOD STATIONS

BEEF BRISKET STATION

\$16.00pp

Served on a Damper Bun
with Homemade Slaw and
Pickles

DESSERT STATION

\$16.00pp

Mixed Mini Cakes
& Sweets (V)

ANTIPASTO STATION

\$20.00pp

Cheese, Salami,
Olives & Fruit

H = Hot | C = Cold | V = Vegetarian | Gf = Gluten Free | Ve = Vegan

FUNCTION

CANAPÉ MENU

(Please select catering option below, a minimum order of 4 varieties with 30 pieces of each is required)

\$4.00 PER CANAPÉ

Watermelon w Whipped Persian Fetta (C) (V) (Ve) (Gf)
Nori Rolls, Mixture Of Salmon & Vegetable (C) (V)
Roast Tomato, Avocado & Bacon Bruschetta (C)
Crispy Prawn Wonton Parcel (H)
Smokey Beef Croquettes w Jalapeño Aioli (H)
Assorted Pizza Slices (H) (Gf)

\$5.00 PER CANAPÉ:

Chicken Skewers w Lemon,
Thyme & Roast Garlic Ranch (H) (Gf)
Oysters Natural (C) (Gf)
Oysters Mignonette (C) (Gf)
Wild Mushroom And Taleggio Arancini (H) (V)
Pork And Fennel Sausage Roll Bites (H)
Potato Skin w Bacon, Sriracha,
Kewpie Mayo, Green Onion (H)
Chili Grilled Corn w Firesalt And
Smoked Jalapeno Aioli (H) (V)

\$6.00 PER CANAPÉ

Roast Field Mushroom & Spinach Pie (H) (V)
Shepherd's Pie w Mint Pea Puree (H)
Goats Cheese Quiche, Onion Jam & Thyme (H) (V)
Beef & Onion Jam Pie w Tomato Relish (H)
Chicken & Double Brie Pie (H)
Pork Belly & Kaffir Lime Pie (H)
Burnt Ends w Wasabi Bbq Sauce (H) (Gf)

\$7.00 PER CANAPÉ

Smoked Salmon & Crème Fraîche Crostini (C)
Smoked Trout Tartlet w Moroccan Eggplant (C)
Pumpkin, Fetta, Pine Nut & Sage Pissaladiere (H) (V)
Venison & Red Wine Pie (H)
Smoked Sausage & Potatoes Bruschetta (H)
Slow Smoked Beef Brisket Tacos w Mango Chutney
& Spicy Corn (H) (Gf)

\$7.50 PER CANAPÉ

Corn Cob, Cos, Smoked Beets,
Avocado, Pecans Salad (C) (V) (Gf) (Ve)
Slow Smoked Beef Brisket Salad (C) (Gf)
Crispy Siracha Tempura Prawn (H)
Cured Salmon w Dill Crème Fraîche
& Salmon Roe (C) (V) (Gf)

\$8.00 PER CANAPÉ

Sailors Fish & Chips w Lemon Aioli (H)
Pepper Lime Squid w Fried Chilli, Crispy Basil &
Chipotle Mayo (H)
Wagyu Beef Slider (H)
Grilled Lamb Slider w Rocket,
Tomato & Mint Yoghurt (H)
Slow Smoked Beef Brisket Sliders
W Coleslaw & Pickles (H)
Grilled Chicken Slider w Lettuce,
Cheese, Pickle & Chipotle (H)

SOMETHING SWEET

\$4.00 PER CANAPÉ:

Pistachio
& Almond Slice
(V) (GF)

Mini
Assorted
Gelati
(V)

\$5.00 PER CANAPÉ:

Assorted:
Tartlets
Slices
Cakes
Macrons
Eclairs
Friands

+ Mini Belgium Choc
Crunch Bars
+ Choc Walnut Fudge
Brownie
+ Lamington
+ Mini Cup Cake
+ Rookie Road
+ Apple Crumble

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