



CANAPÉ SELECTION

GOLD PACKAGE - \$70 per person

Selection of 3 cold canapés, 2 warm canapés, 1 substantial canapé, **1 dessert canapé**

PLATINUM PACKAGE - \$100 per person

Selection of 4 cold canapés, 4 warm canapés, 2 substantial canapés, 1 dessert canapé

COLD CANAPÉS

Freshly shucked Sydney Rock oysters with cucumber apple cider mignonette (gf)

Miniature shortcrust tart with spiced butternut pumpkin hummus crispy onions

Chilled Queensland king prawns with Ponzu mayo dipping sauce (gf)

Jamon Serrano with Bocconcini, dried chilli and fig jam on sourdough crisp

Cured Tasmanian King Salmon with Ruby grapefruit and shaved radish on spoon

Black Angus beef carpaccio with pickled Swiss brown mushrooms and aioli on sour dough crisp

Soy glazed free range chicken with baby greens and lime chilli dressing on Wonton (All cold canapes can be made GF)

WARM CANAPÉS

Fresh herb and green pea taleggio risotto balls with panko crust (v)

Smoked bacon and provolone potato croquette with sauce Gribiche

Seared Atlantic scallops with blackened corn, chorizo and pangratto (on spoon)

Crispy shredded duck filo cigars with spiced orange glaze

Pan seared yellowfin tuna with goats curd, split green pea and aioli tart (gf)

Wagyu beef mini pie with home-made short crust pastry and spiced tomato sauce

SUBSTANTIAL

Mini burger with Southern fried chicken and spiced slaw

Pulled Black Angus beef and mushroom slider with house-made barbecue sauce

Chilled QLD Tiger prawn with celery heart, chili, watercress, and citrus mayo mini roll

Crisp Berkshire pork belly with shaved red cabbage and hot sauce mini roll

QLD prawn orecchiette with Tuscan cabbage, chilli and lemon salsa Verde (in box)

Crispy fried Hawkesbury squid with wild rocket and chorizo potato salad (in box)

Slow cooked Riverina lamb shoulder with spiced chickpeas, cherry tomato and tzatziki (in box)

Twice cooked Berkshire pork belly bites with spiced apple chutney, shaved Savoy cabbage, watercress, apple cider dressing (in box) (gf)

DESSERT CANAPÉS

Passionfruit curd fresh strawberry tart

Salt caramel chocolate crumble tart

Valrhona Dark chocolate mousse candy peanuts shortbread crumble in a glass

Vanilla cheesecake berry jelly coconut crumble (in glass)

Pepe Saya buttermilk panacotta coffee bean crumble (in spoon)

Gorgonzola fresh walnuts shaped apple tart