

SIMBA

CANAPÉS MENU



SIMBA

CREATE YOUR OWN MENU

At Simba we are focused on delivering personalised experiences for special occasion and events. We tap into the secret qualities of food that brings people together and makes every bite memorable, always prioritising quality and taste with no compromises.

General Guide

6 canapes of your choice, 6 pieces pp	1.5 hours of food service	\$70 pp
8 canapes of your choice, 8 pieces pp	2.5 hours of food service	\$80 pp
10 canapes of your choice, 10 pieces pp	Only available on 6 hours charter	\$90 pp

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Savoury Cold Selection

- Brie and tweed real balsamic cherry compote crostini (V)
- Coconut prawn and yuzu ceviche
- Crab and mango salad tostadas (DF)
- Dolce gorgonzola & honey tartlet, roast pear (V)
- Fig, goat cheese and pistachio quiche (V)
- French chicken and mustard aioli brioche bites
- Fresh oyster, lychee and vodka (GF, DF)
- Fresh oyster, scampi caviar lemon juice (GF, DF)
- Moreton bay bug charcoal sliders
- Rare roast beef, lavish cracker, horseradish cream, caperberry
- Japanese roku gin cured salmon with beetroot and rose petals, cream fraiche
- Smoked salmon & dill tartlets
- Tuna tartare, finger lime, sesame dressing (GF, DF)

Savoury Warm Selection

- Beef and chorizo meatballs, romesco sauce (GF, DF)
- King prawn and chorizo skewers (GF, DF)
- Lamb koftas, labneh & pomegranate syrup (GF)
- Medium rare lamb fillet, salsa verdi (GF, DF)
- Miso prawn rice cracker (DF)
- Mixed mushroom bruschetta, leek and chilli (Vegan)
- Pork belly lemongrass bao (DF)
- Pulled pork slider on brioche bun and apple slaw
- Tamarind pork belly bites & caramelised carrots (GF)
- Tomato bruschetta, selezione cutrera olive oil (Vegan)

Sweet Selection

- Deconstructed mini lemon tarts
- Mini passionfruit panna cotta
- Mixed macarons
- Pecan and caramel brownie

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GRAZING PLATES, PLATTERS AND BOARDS

Charcuterie Board (From \$40 pp)

Artisan crackers
Selection of cured and smoked charcuterie
Marinated olives
Gourmet cheeses
Dried and fresh fruits

Mediterranean Mezze board (From \$40 pp)

Lavosh crackers and pita bread
Hummus and tzatziki
White anchovies
Marinated and grilled vegetables
Falafel
Lamb koftas
Tabbouleh

Seafood Buffet (From \$110 pp)

Fresh prawns
Oysters 3 ways
Lemon butter poached bugs
Signature ceviche
Mini crab salad sliders
Homemade potato salad
Watermelon and feta salad
Sauces and fresh breads