

***Note: Surcharges apply on public holiday***

## **CANAPE MENU**

### Silver | \$95PP

3 Small, 1 Substantial, 1 Dessert

### Gold | \$120PP

3 Small, 2 Substantial, 1 Dessert

### Premium | \$150PP

4 Small, 3 Substantial, 2 Dessert

## **SMALL CANAPES**

### SEAFOOD

Crispy Prawn and Basil Roll with Kaffir Lime and Chili Caramel (DF)

Leader Prawn Skewers with Chili Sauce (GF/DF/GF)

Miso Marinated Salmon on Nori Wrapper

### MEAT & POULTRY

Spicy Chorizo & Cheese Arancini

Nobu Beef, tarragon & wasabi emulsion, crispy garlic



Crispy Pork belly, chilli caramel & micro herb salad

## DIETARIES

Poached beetroot with whipped goats curd and chive

Hierloom tomato & Manchego spanish toast

Mushroom & cheese Arancini (VE/GF)

## **SUBSTANTIAL CANAPES**

### Seafood

Spanner crab & Chive roll with cos hearts and herb aioli

Crumbed Queensland whiting roll with preserved lemon, caper herb aioli and garden rocket

"IkeJime" Rainbow Trout Tartelette - Dill creme Fraiche - Herbs and Shiso  
(GF/DF)

Seared Tuna tataki with citrus & ponzu

### Meat & Poultry

Vitello Tonnato Con Farinata - Thin Sliced Veal with Tuna Mayonnaise on Top of

Chickpea Flatbread with Capers & Pinenuts (GF/DF)

Korean Fried Chicken, Spicy Korean Gochujang Sauce & Spring Onion (GF/DF)

Riverina lamb skewers marinated in mustard, herbs and shallots served with horseradish and coriander

Lamb and Iranian Pistachio Meatballs with Harissa (GF)

Crumbed Philly cheese steak - provolone, caramelised onion & radicchio

## Dietaries

Hierloom tomato and summer peach bruschetta with stracciatella

Italian aubergine on toast

Cippolini onion marmalade & feta tart

## **DESSERT CANAPES**

### Dessert

Chocolate & Hazelnut Ice Cream Sandwich (VE)

Raspberry & Custard Tarts (VE)

Summer Berry Tartelette (VE)

Lemon Meringue Tarts (VE/DF)

Chocolate & Caramel Brownies

Mini Ice Cream Cones in a Variety of Flavours

## **ADD ON GRAZING BOARDS**

### **CHARCUTERIE, CHEESE AND FRUIT BOARD- \$45pp**

2 soft artisan cheeses, 1 hard cheese, 3 seasonal charcuterie and mix of seasonal fruits accompanies by fresh baked lavosh , wafers, maggie beer fruit paste, mixed olives and muscatels. Tzatziki and hummus dip.

## **CHARCUTERIE AND FRUIT BOARD- \$30pp**

3 seasonal charcuterie with a mix of seasonal fruits accompanied by fresh baked lavosh & Sourdough, tomato relish, mixed olives and pickled veg.

## **CHEESE AND FRUIT BOARD- \$30pp**

2 soft cheeses - 1 hard cheese with a mix of seasonal fruits accompanied by fresh baked lavosh & wafers, mixed olives, maggie beer fruit paste and muscatels.

## **LUXE SEAFOOD PLATTER- 55pp**

Trawler cooked and peeled king leader prawns (3p.p.), Sydney rock oysters (3p.p), Cooked Balmain bugs (1p.p)  
variety of sashimi such as tuna, salmon and kingfish with condiments  
includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster + \$125 per lobster

Add cooked king crab legs + \$25 p.p.

## **SEAFOOD PLATTER- 38pp**

Trawler cooked and peeled king leader prawns (2p.p.), Sydney rock oysters (2p.p)  
variety of 2 sashimi such as tuna, salmon or kingfish with condiments  
includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster + \$125 per lobster

Add cooked king crab legs + \$25 pp

## **VEGETARIAN BOARD- \$28pp**

Variety of seasonal greens served raw with fresh made hummus, tzatziki and toum - crackers, tomato relish, marinated artichoke hearts and mixed olives.

add 2 types of cheeses and seasonal fruits + \$18pp

## **FOOD STATIONS**

### **LIVE ITALIAN BAR \$200pp**

#### **CONSISTING OF**

Live pasta station prepared in large, aged Parmigiano cheese wheel.

Choice between hand rolled fettuccine or Penne Rigate. (GF Available)

\$200 PP

#### **SAUCES**

Cheese Wheel

Pesto & Fresh Basil

Hierloom Tomato & Vodka Sauce

#### **SIDES**

Extra Virgin Olive Oil

Pine Nuts

Fresh Grated Parmesan

#### **OPTIONAL**



Add fresh baked pizzas to the station baked in front of you and guests.

## **LIVE JAPANESE BAR \$170 PP**

### **CONSISTING OF**

Fresh-made sushi and sashimi prepared in front of you and your guests.

#### NIGIRI

Aburi Salmon Nigiri

Kingfish Nigiri

Crispy Prawn Nigiri

#### ROLLS

California Crab Uramaki Roll

Katsu Chicken Roll

#### SASHIMI

Yellowfin Tuna Sashimi

Salmon Sashimi

Yellowtail Sashimi

#### OTHER

Oysters with Japanese Dressing

## **BBQ HABACHI BAR \$170pp**

### CONSISTING OF



Fresh-made sushi and sashimi prepared in front of you and your guests.

## NIGIRI

King Leader Prawns with Herbs

Miso Marinated Salmon Skewers

Wagyu Beef Skewers with Chimichurri Chicken Yakitori Sticks

Vegetable Sticks

## TYPES

Hotsauces & Fermented Chili

Fresh Picked Herbs

Lime

Sauces & Condiments

*STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU*

*ALL STATIONS ARE MINIMUM 20 GUESTS*

*ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR*