

Canapé menu

Menu 1

12 pieces per person (selection of 9) over 2 hours

Beef fillet Béarnaise on mini toast
Pan-fried whitebait and parsley fritters, fresh lime
Mini double baked Gruyere cheese soufflé
Star anise BBQ quail, coriander and snowpea sprouts rice paper roll
Dill and honey cured ocean trout gravlax with pickled cherry
Asparagus spears with wasabi, black and white sesame coating
Beetroot and goat cheese millefeuille with baby rocket, walnut oil
Turmeric, salt and chilli fried king prawn with green shallot, red chilli
Thai caramelised pork belly, fresh pineapple on a crispy wonton

Menu 2

9 canapé pieces (selection of 7) and 2 fillers

Canapés

Mini King crab sandwich with broccolini, red capsicum rouille
Tunisian brik parcel of lamb and quail egg with harissa yoghurt
Twice cooked crispy pink eye potato with crème fraiche, salmon roe
Mini Yorkshire pudding, sweet pea mint puree, roast tomato relish
Soft goat's curd and rocket pesto on savoury crostoli, quince jelly
Baked porcini and black truffle tart with mustard cress
Peking duck pancake

Fillers

Salmon, rocket and pesto slider
Chorizo, Spanish onion, green pepper skewers with smoked paprika

Menu 3

6 canapé pieces (selection of 5) and 2 substantial

Canapés

Baked zucchini flowers stuffed with ricotta, lemon zest, broad beans
Pithivier of duck confit, foie gras, caramelised eschalots, pinot noir
New Zealand king salmon pastrami with baby herbs
Pan-fried king prawn with hoi sin, chilli, crushed peanut sauce
Rosemary and Dijon crusted lamb belly, remoulade sauce

Substantials

Sliced field mushrooms grilled with parsley, basil and sea salt on saffron soffrito rice
Barramundi fillet steamed in banana leaf with Balinese curry, lime, spicy tomato sambal, jasmine rice

Contact us for our full menu selection including grazing tables, stations, substantial items, late night snacks and sweet treats

Pricing

For cocktail parties of 100 guests and over

Packages are available for parties of 100 guests or more and take care of waitstaff, ice and glassware.

A 2 hour package starts from \$52.83 per person.

Prices are per person and exclude GST
Package prices will vary depending on event details and your chosen venue's kitchen facilities.

Please contact us for a quote specific to your venue and style of event



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Beverage packages

House bar

Tesabella NV Sparkling Chardonnay Pinot Noir
Kudos Sauvignon Blanc
Kudos Cabernet Sauvignon
Local and light beers
Orange juice, soft drinks, mineral water

Premium

Croser NV
Cherubino Pedestal Sauvignon Blanc Semillon
Bests Bin 1 Shiraz
James Boags and Cascade Light
Orange juice, soft drinks and mineral water

Premium plus

Kate Hill Wines Pinot Noir Chardonnay
Helm Premium Riesling
Mandala Prophet Pinot Noir
James Squire 150 Lashes Pale Ale, Peroni and Cascade Light
Orange juice, soft drinks and mineral water

House

2 hours \$28.50
3 hours \$35.50
4 hours \$42.40
5 hours \$49.20
per additional hour \$8.80

Premium

2 hours \$33.40
3 hours \$41.10
4 hours \$48.60
5 hours \$56.20
per additional hour \$9.50

Premium plus

2 hours \$40.00
3 hours \$49.60
4 hours \$59.10
5 hours \$68.50
per additional hour \$11.50

Package prices include beverages, beverage waiters, glassware and bar equipment
Prices are per person and exclude GST

Cocktails

Fancy a spirited tippie? We can provide cocktails from the Savoy to Bourbon Street. Add your unique flair to your event