

We recommend you consider allowing 1 canapé per fifteen minutes of food service.

Should you wish for 2

hours of food service, please select 8 cocktail items from the menu.

Dietary requirements available, please let us know before your event.

Some items can be adjusted to meet gluten or dairy free requirements

Hot Items:

Chicken and Duck

Chicken satay skewers with satay Sauce (GF) \$3.75

Duck and Hoi Sin spring rolls with sweet chilli \$3.75

Pork

Spanish Chorizo sausage rolls \$3.50

Pulled pork belly empanada with smoky BBQ sauce \$3.95

Smoked ham hock croquettes with Dijon Mayonnaise \$3.75

Char Siu pork belly, beansprout, mint and chilli Salad \$3.75

Tartlet of roasted chorizo, apple & balsamic Glaze \$3.50

Beef

Rare beef fillet, Yorkshire pudding, horseradish Crème \$3.75

Chimichurri Beef with a creamy potato croquette \$3.95

Fillet of beef wellington with béarnaise sauce \$3.95

Beef cheek & shallot risotto balls, horseradish aioli \$3.75

Beef fillet and Guinness gourmet pie with beef jus \$3.95

Fish

Blue swimmer crab risotto balls with Saffron aioli \$3.95

Sesame and Coconut crumbed prawns with sweet chilli and lime \$3.75

Tempura tiger prawns, Wasabi Mayo \$4.25

Seared WA scallops with chorizo and lime \$3.50

Seared WA scallops cauliflower skordalia & crispy pancetta GF \$3.95

Vegetarian (below items can be made vegan)

Filo and spinach ricotta cigars with mint yoghurt \$3.50

Walnut, pear and goats cheese tart \$3.50

Wild mushroom, parmesan and tarragon Tartlet \$3.50

Tomato & buffalo mozzarella risotto ball with basil mayo \$3.50

Polenta with salsa cruda and grilled halloumi (GF) \$3.50

Cold Items:

Chicken and Duck

- Smoked chicken, red capsicum, spinach & goats cheese crepe roll \$3.50
- Mango chicken, cream cheese & pea sprout crepe roll \$3.50
- Peking duck rice paper roll served with Nuoc Cham \$3.75
- Ribbon sandwiches with assorted meats and vegetarian fillings \$2.95
- Confit duck with cornichons and toasted ficelle \$3.75

Beef & Lamb

- Roasted Angus sirloin, harissa scone & gherkin aioli \$3.75
- Peppered Beef with Caramelised Onion Jam en Croute \$3.75
- Kalamata Lamb loin, potato Rosti and Red Capsicum Salsa \$4.25

Fish

- Ocean trout Gravalax, sour cream, capers on Rye bread \$3.95
- Tasmanian smoked salmon Pate, Micro Shoots, toasted crostini \$3.75
- North West King Prawn, Vodka and Dill & Lemon Mayo (g/f) \$3.95
- Seared Sashimi sesame tuna, Wasabi potato cake, Japanese mayo \$4.25
- Freshly shucked oysters – natural or lime and chorizo \$3.95

Vegetarian

- Zucchini and parmesan frittata, roasted red capsicum \$3.50
- Spinach, fire roasted pepper & walnut goats cheese crepe roll \$3.50
- Large Nori roll selection with soy, Wasabi and pickled ginger (gf) \$3.50
- Platter of Turkish bread with two dips, marinated olives & feta(v) \$2.75
- Vegetarian rice paper rolls with Nuoc Cham \$3.50
- Candied walnut and blue cheese tartlet (v) \$3.75

V= Vegetarian Ve= Vegan GF= Gluten free

If you have any other specific dietary requirements, please let us know





Substantial Items

More substantial than canapés and less time consuming than a full menu. The solution to feeding your guests generously and efficiently. Each item is served individually, presented on trays by the service team for your guests to help themselves to dishes of their choice.

Salads (can be adjusted to meet dietary requirements):

Sesame crusted salmon with Singapore noodles (q/f) \$8

Thai beef Salad (q/f) \$8

Harrisa chicken with rocket and mixed bean salad, mint yoghurt (q/f) \$8

Hot Dishes

Indian Butter Chicken and Pilau Rice (q/f) \$9

Beef Rendang with rice (q/f) \$9

Southern fried chicken, fries and coleslaw \$9

Beer battered fish with fries and tartare sauce \$10

57c Beef Pichana, potato fondant, carrot emulsion, baby vegetables \$12

Duck breast crushed coriander, beetroot velvet & potato parmentier \$11

Vegetarian/vegan:

Pea and potato curry with fragrant Indian rice \$8

Wild mushroom risotto, parmesan reggiano, rocket V \$7

Roasted butternut pumpkin spinach, pine nut risotto V \$7

Thai green curry with steamed jasmine rice (Ve) \$7

Sliders (\$2 to add fries):

Beef Slider, cheese, smoked bacon, lettuce and burger relish \$7

Crispy chicken slider, brioche, tomato, cos and mayo \$7

Spicy sweet potato & chick Pea slider(Ve) \$7

Mini Desserts

Glazed lemon tarts, raspberries \$3.50

Lemon meringue pies \$3.75

Red berry pavlovas (q/f) \$3.75

Vanilla and Raspberry panna cotta (q/f) \$3.50

Macaron selection (q/f) \$3.50

Chocolate brownies \$3.25

Chocolate Éclairs \$3.50

Salted caramel chocolate tart \$3.50

Orange & almond cake, bitter chocolate ganache (GF) \$3.50

Chocolate mousse in a waffle basket with popping candy \$3.75

Selection of ice cream cones dipped in dark chocolate \$4.00

Sorbet Spoon with seasonal fruits (q/f) \$3.00

