

2012 Canapé Menu



We recommend 6 – 8 canapés per person

Maximum 12 different canapés (not including food stations and platters)

V- Vegetarian

Gluten free options are available – please liaise with your Event Manager for any dietary requests

CANAPÉS

All canapés are priced individually, and require a minimum order of 30 pieces per item

\$2.00

Cold

Rice paper roll with noodle and Asian greens **V**

Spinach and tomato frittata with herb aioli **V**

Hot

Italian vegetable puff, with tomato, herbs and seasonal vegetables **V**

Spinach and ricotta filo **V**

Asian vegetable wonton **V**

\$2.50

Cold

Filo basket with rocket, tomato and feta **V**

Carrot puree, caramelised onion and rocket tart **V**

Greek dolmades with cumin mint yoghurt **V**

Hot

Vegetarian spring roll **V**

Smoked ham and basil arancini

Wild mushroom sauté, goats cheese and baby spinach served on olive crouton

\$3.00

Cold

Lavosh with smoked salmon and red onion relish

Peking duck pancake

Vegetable nori roll **V**

Hot

Beef skewers with smoky BBQ sauce

Vegetarian croquettes with sour cream and chives **V**

Steamed BBQ pork bun

Crumbed whiting fillets

Chicken skewers, with a choice of satay, sweet chilli or soy and ginger dipping sauce

\$3.80

Cold

Crisp bread with smoked salmon, rocket and green olive tapanade

Rice noodle, char sui pork and bok choy

Pumpnickel with avocado, smoked chicken and roasted capsicum

Hot

Soft shell crab with Japanese mayonnaise

Tempura prawns

Beef and Guinness pie



SUBSTANTIAL CANAPÉS

All canapés are priced individually, and require a minimum order of 30 pieces per item

\$5	Baby roast pork roll with apple chutney
\$5	Baby hamburger with tomato relish
\$5	Crumbed calamari with chips and dipping sauce
\$5.5	Salt and pepper spiced squid with chips and mixed leaf salad
\$6	Tempura king prawn served with rocket and goats cheese
\$7	Greek lamb served with tzatziki and tortilla

PLATTERS

Prices are per platter. Only available for functions of 40 guests or less. Each platter serves approx. 10 guests

\$25	French fries V
\$41	Wedges served with sour cream and sweet chilli sauce V
\$60	Seasonal fruit platter V
\$82	Australian cheese platter with quince paste, fruit and gourmet breads
\$75	Sashimi and sushi combination with condiments

FOOD STATION

All food stations are priced per person, and are only available for exclusive hire functions

\$10	Oyster bar – served on ice with lemon wedges and vinaigrettes
\$10	Mezze bar – including cheeses, olives, roast vegetables, dips and bread
\$11	Asian bar with laksa and tom yum soup; your guests can select their own ingredients and our chef will prepare their own special bowl
\$13	Sushi and sashimi – our chef will prepare fresh vegetable and seafood sushi and sashimi
\$14	Cheese, seasonal fruit and mini pastries
POA	Seafood bar – a seasonal selection of fresh and/or cooked seafood (your choice of available seasonal seafood, please liaise with your Event Manager regarding specific requests)

DESSERT CANAPÉS

All canapés are priced individually, and require a minimum order of 30 pieces per item

\$2.5	Chocolate dipped strawberries (large)
\$3	Hand-made truffles
\$3.5	Gelato in a waffle cone
\$3.5	Chocolate brownie
POA	Cakes available upon request

Price includes GST. Food subject to seasonal availability. Prices subject to change.