

Canapé packages

Canapé options

Custom packages - Prices are based on 1 piece per person

Based on a minimum of 10 guests & a minimum of 6 canapés per person

Cold (6 options)

Cured market fish, crispy seaweed, yuzu kosho, shiso, sesame (GF, VGO)

Beef tartar, crispy potato, crème fraiche, egg yolk

Ortiz anchovy, cos lettuce, parmesan, bacon, sourdough crouton (VGO)

Roasted chicken skin, liver mousse, persimmon, davidson plum

Stracciatella & tomato tartlet, black olive, basil (GF, VG)

Rock oyster, frozen mignonette, horseradish (GF)

Hot (6 options)

Aged cheddar croquette, Parma ham (VGO)

Crispy eggplant, black vinegar caramel, spring onion (GF, VG)

Half shell scallop, seaweed butter, finger lime (GF)

Panko crumbed prawn, spiced cocktail sauce, iceberg lettuce +\$2pp

Fried chicken, fermented chilli, sesame, coriander

In house pork sausage roll, house made bbq sauce

Substantial (5 options)

Black olive crumbed lamb cutlet, sheep's yogurt, herb, emulsion

Fried brown rice, pork, prawn, bequinho peppers (GF, VGO)

Pardo wagyu beef, bearnaise, wild rice (GF, VGO)

Cheeseburger slider (VGO)

French fries, saltbush and vinegar (GF, VGO)

Desserts (1 option)

Assorted chocolate truffles (GF)

Dietary's

GF = gluten free

GFO = Gluten free option

VG = vegetarian

VGO = vegetarian option

Canapé Packages

Menus based on a minimum of 10 guests

6 Pieces: \$36pp - 3 cold, 3 hot

8 pieces: \$48pp - 4 cold, 4 hot

11 pieces: \$70pp - 4 cold, 4 hot, 2 substantial, 1 dessert

Platter package

Mixed platters of cold meats, cheeses, fruits and condiments served with sourdough bread and crispbreads

\$20pp