

Canapé packages

W H

Canapé options

Custom packages - Prices are based on 1 piece per person

Based on a minimum of 20 guests & a minimum of 6 canapés per person

Cold (6 options)

Cured market fish, sesame cracker, pea, carrot, lemongrass (GF, VGO)

Beef tartare, crispy potato, dijon mustard, egg yolk (GF)

Smoked eel, toasted brioche, creme fraiche, chive (VGO)

Roasted chicken skin, liver mousse, grape, davidson plum (GF)

Stracciatella, tomato, yellow chilli, basil (GFO,VG)

Rock oyster, frozen mignonette, horseradish (GF)

Hot (6 options)

Aged cheddar croquette, salsa rossa (VG)

Black truffle falafel, truffle yogurt (VG)

Smoked mussel, pickled onion, dill (GF)

Crispy prawn, nam jim sauce, coriander, (GF)

Fried chicken, sweet chilli sauce, spring onion

In house pork sausage roll, smoky tomato relish.

Substantial (5 options)

Ricotta dumpling, butternut pumpkin, parmesan (VG)

Pardoo wagyu beef, smokey capsicum sauce, shishito pepper (GF)

Cheeseburger slider (VGO)

French fries, saltbush and vinegar (GF,VGO)

Desserts (1 option)

Assorted chocolate truffles (GF)

Dietary's

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GF = gluten free

GFO = Gluten free option

VG = vegetarian

VGO = vegetarian option

Platter package

Mixed platters of cold meats, cheeses, vegetable crudites and condiments served with sourdough bread and crispbreads.

\$20pp