



Canapés Menu



Cold Canapés:

- Smoked salmon blinis with dill and caper creme fraiche (NF)
- Oyster lemon with yuzu emulsion and togarashi (GF, NF, LF)
- Smoked duck breast with blistered cherry tomato and fresh basil (GF, NF)
- Beetroot cured ocean trout tartare with bonito aioli (GF, NF, LF)
- Duck liver doughnut with plum gel (NF)
- Whipped tofu with black garlic in cucumber roll (VG, GF, NF, LF)
- Smoked caviar, truffle potato foam, crème fraiche beetroot, chive (V, GF, NF)
- Vegemite custard on toasted brioche with balsamic cherry tomatoes (V, NF)
- King brown mushroom rice paper roll with cos lettuce and hoisin (V, GF, NF, LF)
- Coconut poached chicken on lemon myrtle cracker (GF, NF, LF)
- Hot salami crape rolls with black olive tapenade (NF)
- Comte custard on toasted brioche with Pinot Noir gel (V, NF)
- Cone from beef tartare and pepper aioli (NF)
- Spanner crab salad on toasted brioche (NF)
- Stuffed zucchini rolls with ricotta, olive and basil semi-dried tomatoes (V, GF, NF)
- Butternut pumpkin tartlet with fresh basil (VG, NF)
- Preserved lemon-cured salmon with herb cream cheese on cucumber (GF, NF)
- Smoked caviar and chive crème fraiche tart (NF)
- Sesame-seared tuna with avocado and pickled red onion (GF, NF, LF)
- Broccoli and cashew butter tart (VG, NF)
- Kingfish crudo with pickled baby beets, spring onion-infused oil and avocado (GF, NF, LF)
- Beetroot tart with herb feta (V, NF)

V = Vegetarian | VG = Vegan | GF = Gluten Free | NF = Nut Free | LF = Lactose Free



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PRICE ON APPLICATION

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Hot Canapes

- Lamb cigar with roasted capsicum yogurt (NF)
- Baked scallop in miso cabbage and tobiko (GF, NF)
- Glazed pork and fennel meatballs (GF, NF, LF)
- Chicken breast wrapped in Serrano ham with whipped feta (GF, NF)
- Kale arancini with smoked capsicum aioli (V, NF)
- Hot pumpkin shooter with white tomato foam (V, GF, NF)
- Prosciutto-wrapped pork filet with cauliflower puree and broad beans (GF, NF)
- Chilli Mac n Cheese croquette with BBQ sauce (V, NF)
- Lobster tail-truffle ravioli on spinach creme with basil-infused oil (NF)
- Ratatouille skewers (VG, GF, NF)
- Grilled prawns with wasabi Japanese mayo (GF, NF, LF)
- Gruyere cheese soufflé with cherry tomato and thyme chutney (V, NF)
- Mini corn fritter with capsicum-chilli gel (VG, NF, LF)
- Asparagus and parmesan puff pastry tart (V, NF)
- Pressed lamb shoulder with baba ghanoush and mint (GF, NF)
- Gnocchi in roasted beetroot creme with aged vinegar and basil (V, NF)
- Glazed pork belly with spring onion (GF, NF, LF)
- Pulled beef cheek on butternut pumpkin puree with Brussels sprout leaves (GF, NF)
- Mussel and white wine risotto (GF, NF)
- Truffle and mushroom risotto (GF, NF)
- Pumpkin, roquette and blue cheese quiche (V, NF)
- Mini cheeseburger (NF)
- BBQ pulled pork sliders with Swiss cheese (NF)
- Chicken and leek pie with pineapple relish (NF)
- Beef pie with cranberry BBQ sauce (NF)

Dessert Canapes

- Lemon meringue tart (V, NF)
- Coconut cake with cocoa crunch (V, NF)
- Salted caramel and milk chocolate in shortbread with frosted peanuts (V)
- Mini pavlova with rhubarb and pistachio dust (V, GF)
- Mini apple strudel pillows (V)
- Pistachio cake with raspberry-white chocolate (V)
- Passion fruit curd tart with raspberry crumb (V, GF)
- Chocolate brownie bites with raspberry cream (V)
- Black forest cheesecake (V, NF)
- Sticky date and chocolate truffles (V, GF, NF)
- Coconut and lime tapioca cups with mango (VG, GF, NF, LF)
- Deconstructed crème brulee tart with strawberry (V)
- Orange cakes with Nutella mousse (V)
- Hazelnut frangipane with poached pear (VG, GF, NF, LF)

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