



Canapés menu



Cold Canapés:

- Smoked salmon blinis with dill and caper crème fraîche (NF)
- Oyster with yuzu emulsion and togarashi (GF, NF, LF)
- Smoked duck breast with blistered cherry tomato and fresh basil (GF, NF)
- Whipped tofu with black garlic in a cucumber roll (VG, GF, NF, LF)
- 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 with togarashi (GF, NF, LF)
- Hot salami crêpe rolls with black olive tapenade (NF)
- Comté custard on toasted brioche with Pinot Noir gel (V, NF)
- Crisp cone of beef tartare with pepper aioli (NF)
- Spanner crab salad on toasted brioche (NF)
- Stuffed zucchini rolls with ricotta, olive and semi-dried tomato & basil (V, GF, NF)
- Butternut pumpkin tartlet with fresh basil (VG, NF)
- Citrus cured salmon with herb cream cheese on cucumber (GF, NF)
- Smoked caviar and chive crème fraîche tart (NF)
- Sesame-seared tuna with avocado and pickled red onion (GF, NF, LF)
- Kingfish crudo with pickled beets, herb-infused oil and avocado (GF, NF, LF)
- Beetroot tart with crumbled feta (V, NF)

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



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Hot Canapes

- Mushroom duxelles on crispy chicken skin (GF, NF, LF)
- Lamb cigar with roasted capsicum yoghurt (NF)
- Baked scallop in miso cabbage with 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 fillet with cauliflower purée and broad beans (GF, NF)
- Chilli Mac 'n' Cheese croquette with BBQ sauce (V, NF)
- Lobster tail ravioli in black pasta dough under spinach creme with basil-infused oil (NF)
- Ratatouille skewers (VG, GF, NF)
- Australian prawns with Japanese wasabi mayo (GF, NF, LF)
- Gruyère cheese soufflé with cherry tomato chutney (V, NF)
- Mini corn fritter on pumpkin with capsicum-chilli gel (VG, GF, NF, LF)
- Pressed lamb shoulder with baba ghanoush and mint (GF, NF)
- Gnocchi on roasted beetroot crème with aged vinegar and basil oil (V, NF)
- Glazed pork belly with pickled red cabbage gel and spring onion (GF, NF, LF)
- Pulled beef cheek on butternut pumpkin purée with Brussels sprout leaves (GF, NF)
- Truffle and mushroom risotto (GF, NF)
- Pumpkin, rocket and blue cheese quiche (V, NF)
- Mini cheeseburger (NF)
- BBQ pulled pork slider 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 shortbread with frosted peanuts (V)
- Rum-infused pineapple with lime gel and sherbet (VG, GF, NF, LF)
- Pistachio cake with raspberry and white chocolate (V)
- Passionfruit curd tart under coffee soi (V)
- Vanilla and rose marshmallow with white chocolate ganache (V, GF, NF)
- Gin and tonic jelly with lemon myrtle gel (V, GF, NF)
- Banana cake and chocolate truffles (V, NF)
- Coconut and lime tapioca cups with mango (VG, GF, NF, LF)
- Deconstructed crème brûlée tart with strawberry (V)
- Yuzu cheesecake with matcha and white chocolate (V, NF)
- Hazelnut frangipane with poached pear (V)

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