

# Canapes & Casual

## Canapes – Cold

Peking chicken pancakes + Hoisin

Cucumber + coconut tiger prawn rice paper roll

Smoked salmon, buttermilk piklet, dill crème fraiche + caviar

Rare roast beef Yorkshire pudding, rocket, roasted garlic + horseradish

Roasted mushroom tart, truffle + thyme ricotta

Rosemary, feta, walnut damper + roasted pumpkin whip

King ora salmon quinoa sushi, avocado + chilli jam

Confit cherry tomato bruschetta, goats cheese whip + basil

Chicken Liver pate, green tomato chutney + Lavosh

Beef carpaccio, crispy bread, capers, pecorino + celery

Black fig, honey + thyme ricotta fritters

Spiced Texan beef brisket sliders + slaw

## Canapes – Hot

Pork, fennel sausage rolls + spiced tomato chutney

Sumac spiced chicken skewers + lemon yoghurt

Zucchini, green pea fritter + kale pesto

Tiger prawn gyozas + fermented chilli soy

Pulled pork empanadas + chimichurri

Thai fish cakes + nouc cham

Chickpea falafel, carrot hummus + pickled beetroot

Sticky pork belly skewers, cucumber + cashews

Cajun chicken sliders + chipotle aioli

Jerk spiced tiger prawns + charred pineapple salsa

Greek style lamb koftas + cucumber riata

Five spiced squid + Asian dipping sauce

Blue swimmer crab, corn fritters + sriracha aioli

Fried Chicken karaage, Japanese mayo + togarashi chilli salt

Spiced Texan beef brisket sliders + slaw

Green pea, parmesan arancini + lemon aioli

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## Canapes – Substantial

Beer battered flathead + chips

Jerk chicken flatbreads, bacon + capsicum

Beef sirloin, peas + kiplers

Smoked pork belly, apple + kale

## Canapes – Desserts

Sticky date pudding + butterscotch sauce

Chocolate brownie + fresh cream

Mango pavlova + pineapple

Citrus tart + Meringue

## Times + Pricing

30 minute – 1 hot + 1 cold (3-4piece pp) \$15.00

1 hour – 2 hot + 2 cold (5-6piece pp) \$24.00

2 hour – 3 hot + 3 cold + 1 dessert (10-12 piece pp) \$38.00

3 hour – 4 hot + 4 cold + 2 dessert (15-18 piece pp) \$50.00

### Extras

Desserts add \$5.00 pp per item

Substantial add \$8.00 pp per item



# Platters & Carvery

## Platters

Serves 8 person per platter

Dips + crudités \$55.00

Antipasto \$80.00

Cheese \$70.00

Mini bruschetta \$55.00 (20 pieces)

Chicken satay skewers \$60.00 (25 pieces)

Five spice squid \$60.00 (30 pieces)

Fresh king prawns \$120.00 (50 pieces)

Fresh Sydney rock oysters \$120.00 (50 pieces)

Sliders—beef / pork / chicken \$60 (16 pieces)

## The Cheapo

It's bought in, fried, Its baked, it is what it is..... 1 hour \$20.00 pp

Spring rolls + samosas

Mixed pies + sausage rolls

Smashed crispy chats + sweet chilli sour cream

## Christmas Carvery (Available all year)

Your choice of the following, select one: \$35.00 per person with a minimum 10 guests

Roasted pork loin, crackling + apple sauce

Slow roasted lamb shoulder + harissa

Whole roasted striploin + café de paris

A fun and interactive way to eat with all food presented along the middle of the table, served with roasted seasonal vegetables, white sourdough buns and condiments

