

Premium Canapé Functions

Choose exactly what you want at your function by picking from our Canape menu to suite your needs

Package 1

- 4 standard • 3 moderate

starts at \$38pp includes gst, staff & set up & 2 hours of service

Package 2

- 4 standard
- 3 moderate • 1 substantial • 1 dessert

starts at \$48pp includes gst, staff & set up & 2.5 hours of service

Package 3

- 4 standard
- 3 moderate • 2 substantial • 2 dessert

starts at \$58pp includes gst, staff & set up & 3 hours of service

Handcrafted by our skilled chefs and served roaming style by our professional and friendly team.

Canapé Menu

Standard Canapes

- Tomato & olive bruschetta, herb crouton
- Salmon & dill mousse, cucumber pikelets
- Caprese skewers with sticky balsamic
- Mushroom arancini, saffron aioli
- Salt & pepper squid, homemade aioli (2 pieces)
- Cherry tomato & feta tarts
- Pumpkin & goats cheese frittata with aged balsamic
- Homemade cheese & bacon quiche
- Curried apple sausage rolls, chutney
- Tomato braised lamb tarts, Parmesan
- Avocado & tomato salsa tarts
- Asparagus prosciutto skewers
- Chicken satay skewers
- Honey soy chicken skewers
- Pumpkin arancini with pesto aioli
- Roast chicken & mozzarella croquette
- Tempura Fish Cocktail with Tartare Sauce
- Garlic Chicken Kiev Ball

Substantial Canapes

- Fish & chip box, house tartare
- Braised lamb bolognese, fettucine pasta box
- Pesto chicken penne pasta box
- Crunchy Asian noodle salad with pork belly
- Mini Bangas & sweet potato mash
- Pulled pork sliders
- Grilled chicken sliders
- Aussie beef & bacon slider
- Veal & pork meatballs braised in tomato with mashed potato
- Marinated Henty lamb cutlet, salsa verde

Moderate Canapes

- Homemade vegetarian spring rolls, Thai dipping sauce
- Smoked salmon, cream cheese tart
- Homemade pork & corn spring rolls, apple sauce
- Beef skewer, marinated in lemon grass
- Freshly shucked oyster, Kilpatrick
- Steamed scallop, sweet & sour sauce
- Spinach & ricotta ravioli
- Tempura prawns with a basil & lime aioli
- Ricotta filled zucchini flowers
- Fig & goats cheese tart with fresh pomegranate
- Fresh prawns with a mango & chilli salsa
- Herbed lamb skewer, yoghurt dipping sauce
- Smashed avo with smoked salmon & dill hollandaise on a Turkish crouton

Dessert Canapes

- Warm chocolate brownie, fresh raspberry
- House made Tiramisu
- Vanilla & strawberry pannacotta
- Vanilla crème brulee with almond biscotti
- Mascarpone & pistachio crepe, honey
- Macaroon varieties
- Home made cannoli - chocolate filling
- Mini pavlova with a strawberry chantilly cream & passionfruit
- Chocolate mousse tarts
- Toasted banana bread with a honeycomb whipped butter