

Canape Menus |



Canape



1 HOUR CANAPE

\$62 per person

3 cold, 3 warm

2 HOUR CANAPE

\$78 per person

3 cold, 3 warm, 1 slider/bun and 1 bowl

3 HOUR CANAPE

\$88 per person

3 cold, 3 warm, 1 slider,/bun 2 bowls

4 HOUR CANAPE

\$110 per person

4 cold, 3 warm, 2 sliders/buns, 2 bowls

UPGRADES

Add as an addition to the existing packages

Canape \$7.5

Sliders/Buns \$12.5

Bowls \$15

Dessert canape \$7.5

HERO STATIONS

Includes food stations for the event duration

One Hour

Select TWO stations \$68 pp

Select THREE stations \$78 pp

Two Hour

Select TWO stations \$85 pp

Select THREE stations \$98 pp

Three Hour

Select THREE stations \$114 pp

Canapes

COLD

SWEETCORN TART Miso, crispy leeks & furikake

WATTLE SEED CANELE' whipped goat's curd with black garlic puree

SELECTION OF SUSHI Nigiri, temaki, maki, sashimi, soy, wasabi, pickled ginger

FRESHLY SHUCKED OYSTERS Native mignonette, sea succulents

JOSHIE'S COMPRESSED QUKE Whipped cod roe, Espelette pepper

BLACK COBIA Yuzu kosho, puffed black rice, tempura nori cracker

TOASTED SALMON BAGEL Salmon rilette, toasted bagel, caviar & pickled shallot

SOUTHERN ROCK LOBSTER TART Tomato consommé jelly, basil

SPANNER CRAB CRUMPET Curried sweetcorn, curry leave crunch

POACHED HAZELDENE CHICKEN TACO Charred corn, avocado & jalenpeno

CHICKEN TART Grilled haloumi, honey, thyme & fig

CONFIT GREAT OCEAN DUCK RILLETTES Brick pastry, cherry gel & hazelnuts

OTWAY PORK KATSU SANDO Herb mayo

SMOKED BASS STRAIT BEEF 'TARTARE' Potato roesti

CURED BASS STRAIT BEEF Tomato focaccia, smoked egg yolk puree & pickled pearl onion ring

WARM

POTATO CHURRO'S Salt & vinegar, red pepper mojo

CHEESE SOUFFLE Manchego, black garlic puree

WELSH RAREBIT 'SANDO' Beer onion marmalade

SMOKED MAC & CHEESE 'CUBE' Chimmi churri mayonnaise

BRANDADE Fried zucchini flower & saffron mayonnaise

PORT ARLINGTON MUSSEL Vol au vent saffron rouille & bottaga

SEARED SCALLOP Nduja butter & pangrattato

FIVE SPICED FRIED QUAIL 'DRUMSTICK' Thai basil & sansho mayo

GLAZED & STUFFED CHICKEN WINGS Truffle & herb farce

SPICED VICTORIAN DUCK PITHIVIER Quince & plum relish

PEA & HAM 'FLOATER' Smoked ham hock croquette with garden pea soup

BURNT ENDS BRISKET Mac & cheese croquette with smoked chipotle mayonnaise

MILANESE ARANCINI Osso bucco & gremolata

SLOW COOKED LAMB SMOKED LAMB Gravy & 'yorkie' with pecorino

SHIRLEY'S "AFTER CHURCH" PRAWN TOAST Chinese donut, yuzu, garlic chives & coriander

Sliders, Buns, Bowls & Dessert

SLIDERS

VICTORIAN BEEF CHEESEBURGER SLIDER Maple bacon, burger sauce & pickles

FIVE SPICED CHICKEN KARAAGE STEAMED BUN SLIDER Curry leaves, sancho pepper mayo

SPICED SOFT SHELL CRAB SOFT TACO Jalapeno avocado, crisp lettuce, soured red onion

NASHVILLE CHICKEN Ice berg, house pickles, hot sauce & mayonnaise

FIL-O-FISH Crumbed fish pattie, cheese, sumac & yoghurt tartare

CHEVAP & FLATBREAD Soured onion, confit garlic yoghurt & herbs

POLPETTE 'SUB' Meatballs, salsa verde, ricotta salata

PORK KATSU SANDWICH Crumbed Otway pork, mayonnaise & iceberg

BUNS

OTWAY PORK & SESAME KATSU Goma dressing & wombok slaw

PEKING DUCK STEAMED BUN Desert limes, Davidsons plum hoi sin

KOREAN FRIED HAZELDENE CHICKEN Gochujang mayonnaise & pickles

BOWLS

GRILLED PRAWN RISOTTO Bisque, creme fraiche & Yarra Valley salmon pearls

TRUFFLED MUSHROOM & TALEGGIO TORTELLINI Burnt butter, sage & Grana Padano parmesan

PORK & FENNEL SAUSAGE Orecchiette, white wine cream sauce & chilli

BRAISED GIPPSLAND BEEF RENDANG Steamed rice, coconut & coriander

BUTTERMILK FRIED PORT PHILLIP BAY CALAMARI Whipped cod roe mayonnaise, green papaya salad & XO dressing

SESAME CRUSTED YELLOWFIN TUNA Glass noodles, vegetables, fragrant herbs & nouc cham

CHICKEN FRICASSEE Potato gnocchi, pea & truffle cream

CANAPE DESSERTS

G&T MARSHMALLOW Yuzu sherbert

MINI PASSIONFRUIT TART Mango glaze

NEOPOLITAN MACARONS Whipped chocolate ganache & raspberry

SALTED PISTACHIO COOKIE Raspberry gel

MINI WAFER CONE Strawberry compote, vanilla chantilly

Hero Stations

Hero stations are a dressed up station with themed food designed to help yourself. Minimum of 75 people.

VICTORIAN GRAZING TABLE \$30 pp

Selection of cured meats, terrines & parfait, marinated grilled vegetables, Victorian cheeses, Brasserie breads, pane croccante & lavosh

TAPAS \$24 pp

Freshly sliced Iberico ham on our Berkel slicer, served with cultured butter, fresh artisan breads and 'Hallowed' olive oil.

- **EMPANADA'S** Beef, peppers & olive and Spiced lamb
- **CROQUETTES** Chicken & seafood paella, Salted cod & potato

Served with marinated olives, confit octopus, mussel escabeche & fried potatoes

YUM CHA \$28 pp

Steamed & fried dumplings, dim sum, gyoza, spring roll cigars, mini bao and prawn toasts. Served with soy, black vinegar, fermented chilli sauce, crispy chilli oil, spring onion oil

SMOKED \$33 pp

Slider rolls, apple slaw, chimichurri, house made BBQ sauce, pickles, mustards with house smoked Gippsland beef brisket & pulled Otway pork shoulder

MEXICAN \$32 pp

Habanero salsa, smashed avocado, jalapeno relish, charred corn, plain, yellow & blue corn tortilla with;

- **LECHE DE TIGRE** Port Phillip Bay line caught red snapper ceviche, white corn chips, Amarillo chilli
- **TOSTADAS DE JAIBA** Fraser Isle spanner crab, crisp tortilla, avocado & jalapeno salsa
- **EMPANADA** Sweet potato & cashew cuts, green mango relish
- **BURNT ENDS** Blue corn tostada, house smoked Gippsland beef brisket, chimichurri

INTERACTIVE

SUSHI TOWN \$24 pp

Authentic and traditional sushi & sashimi made by our sushi chefs, using local Victorian produce & using classical Japanese techniques. Our sushi chef will be creating California rolls, maki rolls, uramaki and temaki & slicing Australia's most sustainable and freshest sashimi. Served with Tasmanian wasabi, soy, young white pickled ginger & crisp nori

PASTA IN A WHEEL \$30 pp

Enjoy & watch our chef's tossing pasta, creating sauce over a 40kg Grana Padano parmesan wheel.

- **POTATO GNOCCHI**
- **ORECCHIETTE**

CHINA TOWN CHOPPING BLOCK \$32 pp

Come & taste the authentic flavours of China Town. Our chefs have cooked their specialty recipes, Peking duck & roast pork that are chopped on the butchers block & served with pancakes, condiments, rice & fermented vegetables. *Minimum 100 people.*

RAW \$35 pp

Whole fresh kingfish, salmon & Bluefin tuna fillets on ice, broken down by our highly skilled chefs. Served raw or torched with assorted accompaniments of black vinegar, soy, fresh Tasmanian wasabi, Davidsons plum teriyaki sauce, young pickled ginger, yuzu kosho, green onion relish

**Pricing is reflective of adding a Hero Station to an existing Canape Package.*

Hero Stations - Dessert

VICTORIAN CHEESE BOARD \$26 pp

Selection of Victorian cheese makers, served with house made pastes & chutneys, Brasserie breads, pane croccante & lavosh

DONUTS \$20 pp

Selection of 'donuts' – churros, loukoumades, bomboloni served with dulce de leche, chocolate sauce, pistachio praline, chocolate & hazelnuts, leatherwood honey, custard, house made berry jams

S'MORES \$25 pp

Assemble your own torched S'mores. Choose from vanilla, chocolate, raspberry or lemon marshmallow and garnish with a selection of house made caramels, whipped peanut butter & fruit jams

FALLEN FRUITS \$28 pp

A sensory table with Fruit tree and fallen fruits, desserts that have been constructed into fruits, that also taste different to the way the fruit looks.

INTERACTIVE

CHOCOLATE WORKSHOP \$25 pp

Join our Pasty Chefs in smashing and breaking some house made chocolate barks, rocky roads & all things chocolate, served with seasonal mini sweet treats

CANNOLI BAR \$25 pp

Enjoy delicate tubes of golden crunchy pastry from our friends from Cannoleria and That's Amore. Our pastry chefs will hand fill your Sicilian cannoli to order with a variety of fillings and toppings including;

- Sweet ricotta, cinnamon, crushed pistachio
- Chocolate ricotta, white chocolate dust



