

# Canape Menus





# Canape & Hero Stations

## 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

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

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

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

**SPANNER CRAB CRUMPET** Curried sweetcorn, curry leave crunch

**POACHED HAZELDENE CHICKEN TACO** Charred corn, avocado & jalapeno

**CHICKEN TART** Grilled haloumi, honey, thyme & fig

**OTWAY PORK KATSU SANDO** Herb mayo

**SMOKED BASS STRAIT BEEF 'TARTARE'** Potato roesti

## WARM

**POTATO CHURRO'S** Salt & vinegar, red pepper mojo

**SMOKED MAC & CHEESE 'CUBE'** Chimmi churri mayonnaise

**SEARED SCALLOP** Nduja butter & pangrattato

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

**SPICED VICTORIAN DUCK PITHIVIER** Quince & plum relish

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

**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

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

**KOREAN FRIED HAZELDENE CHICKEN** Gochujang mayonnaise & pickles

**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

**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

**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, when added to a canape package will be catered to accommodate your guest numbers, however will not be replenished throughout the duration of your event.*  
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



