

Canapés

Menus are subject to change & availability. Additional 10% GST applies
We can be flexible with menus & love to create custom menus on request
Chefs & wait staff required at additional charge. Minimum 20 - person order

7 Canapé selections - \$35 per person
10 Canapé selections - \$50 per person
13 Canapé selections - \$65 per person

Hot

- Oyster Kilpatrick** - Coffin Bay oyster served kilpatrick (gf) **Add \$1.50 per Oyster**
- Beer Battered Oyster** - Coffin Bay oyster served with Japanese mayonnaise & pickled ginger **Add \$1.50 per Oyster**
- Salt & Pepper Squid** - served with aioli & black salt
- Vegetarian Skewer** - seasonal vegetables served with basil pesto & balsamic glaze (gf,ve)
- Charred Chorizo** - served with salsa verde (gf)
- Portugese Style Tartlet** - with Chorizo & Spinach
- Lamb Cutlet** - served with salsa verde (gf) **Add \$2.50 per Cutlet**
- Kofta Spiced Lamb** - served with tzaziki **Add \$2.50 per Kofta**
- Beef Wellington** - served with tomato relish
- Assorted Petite Pies** - with spiced tomato sauce
- Italian Meatball Skewer** - served with napolitana sauce & balsamic (gf)
- Tomato & Bocconcini Arancini** - served with aioli & black salt (gf)
- Beetroot & Feta Arancini** - served with beetroot aoli
- Chicken Satay Skewer** - served with thai peanut sauce (gf)
- Whole Prawn** - served with cocktail sauce & lemon (gf)
- Steamed Vegetable Dumplings** - served with soy sauce (v)
- Peking Duck Wanton** - with plum sauce
- Seared Half Shell Scallop** - served with sweet potato puree (gf) **Add \$3.50 per Scallop**
- Grilled Octopus** - served with pumpkin & tomato salsa (gf)
- Sticky Pork Belly Bites** - served with chilli and corriander
- Pan Fried Chicken & Prawn Dumplings** - served with soy sauce
- Grilled Chorizo & Prawn Skewer** - served with balsamic reduction (gf)
- Garlic Prawn** - Exmouth prawn served in a spoon with a creamy garlic sauce (gf)
- Sambuca Prawn** - Exmouth prawn served in a spoon with a creamy sambuca sauce (gf)
- Butter Chicken Empanada** - served with spicy yogurt
- Beef Rendang Empanada** - served with spiced yoghurt
- Moroccan Fried Cauliflower** - served with spicy yogurt (gf,v)
- Gruyere & Corn Croquette** - served with aioli (v)
- Mushroom & Fontina Tartlet** - served with a balsamic glaze (v)
- Pumpkin, Spinach & Hommus Tartlet** - served with balsamic glaze (v)
- Pumpkin, Caramelised Onion & Goats Cheese Tartlet**
- Vegetable Pakora** - served with spicy yogurt (v)
- Mac n Cheese Croquette** - served with grated parmesan & rich napolitana sauce (v)
- Stuffed Pumpkin Flower** - served with blue cheese sauce (v)

Canapés

Cold

Natural Oyster - Coffin Bay oyster served with shallot vinaigrette & lemon (gf) **Add \$1.50 per Oyster**

Thai Oyster - Coffin Bay oyster served with nam jim sauce (gf)

Beetroot & Goats Cheese Tartlet - drizzled with balsamic glaze (v)

Whipped Feta Tartlet - served with caramelised onion & cherry tomato

Tomato Bruschetta - drizzled with balsamic glaze (v)

Duck Liver Pate Tart - served with caramelised onion & truffle oil

Smoked Salmon Blini - served with sour cream & dill

Beetroot & Vodka Cured Salmon - served on cucumber (gf)

Brie Cheese - served on crunchy bread with caramelised onion & grape (v)

Tuna Tartar - served with cucumber (gf)

Beef Tartar - served on crisp bread & horseradish

Sweet

Lemon Meringue Tartlet

Assorted Petite Fours

Assorted Mini Cupcakes

Assorted Mini Donuts

Assorted Macarons (gf)

Chocolate Brownie - homemade served with strawberries (gf)

Fruit Skewer - fresh seasonal fruit served with chocolate sauce (gf)

Orange & Almond Cake (gf)



Substantial Hot Dish

\$16 per person

Slow Cooked Beef Cheeks - served with truffle mash (gf)

Moroccan Lamb Shoulder - served with creamy mash (gf)

American Style Sticky BBQ Pork Ribs - served with creamy mash

Traditional Butter Chicken - served with steamed rice (gf)

Chicken & Chorizo Paella (gf)

Mushroom & Pea Risotto - mushroom, pea and parmesan risotto (v)

2 Beef Sliders - angus beef, cheese, salad & tomato relish served on a brioche bun