

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 30 - person order

6 Canapé selections - \$30 per person
9 Canapé selections - \$45 per person
12 Canapé selections - \$60 per person

Hot

- Oyster Kilpatrick** - Coffin Bay oyster served kilpatrick (gf)
- Beer Battered Oyster** - Coffin Bay oyster served with Japanese mayonnaise & pickled ginger
- 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 (v)
- 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** - served with plum sauce
- Seared Half Shell Scallop** - served with sweet potato puree (gf)
- 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 spiced yogurt
- Beef Rendang Empanada** - served with spiced yoghurt
- Moroccan Fried Cauliflower** - served with spiced 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** (v)
- 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)
- 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 (v)
- 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

- Torched Lemon Meringue Tart**
- 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

\$15 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