

CANAPES FOR COCKTAIL EVENTS

All prices are per person unless otherwise stated

1hr Cocktail \$32

two cold, three hot, one sweet canapé

2hr Cocktail \$46

two cold, four hot, one grazing, one sweet canapé

3hr Cocktail \$61

three cold, five hot, one grazing, two desserts

4hr Cocktail \$76

four cold, five hot, two grazing, three desserts

5hr Cocktail \$90

five cold, six hot, two grazing, four desserts

See below selection & pricing on pg 3

Additional canapés

\$4 per item cold, hot, dessert,

\$8 per grazing item



Cold

Heirloom tomato & buffalo mozzarella bruschetta, basil pesto V

Vegetarian sushi rolls, soy sauce DF V

Vegetable rice paper roll, Vietnamese dip DF GF

Smoked salmon San Francisco roll, citrus soy

Teriyaki chicken paper roll, Vietnamese dip DF

Smoked salmon, rye toasts, sour cream, Yarra Valley salmon roe GFA DFA

Prawn nigari, wasabi paste, pickled ginger DF GF

Smoked Macedon duck breast, parsley mayo, walnut crumble DF

Seared Tuna Tataki Sandwich DF GF

Confit chicken terrine, rosemary focaccia, fig chutney GFA

Ashed goat log, pickled walnut, baby chervil, sour dough croute V

Kingfish ceviche, lime, chilli, coriander GF DF

Spanner crab salad, iceberg, coriander, lime dressing GF DF

Steak tartare, quail egg, brioche toast DF

Hot

Mushroom and gruyere pies, onion jam V

Steamed teriyaki mushroom buns, soy sauce V

Baked spinach & ricotta filo V

Potato, pea & spinach samosa, coriander chutney V

Plum tomato tart, basil pesto, goat's curd, V

Vermicelli & vegetable spring rolls, sweet chilli GF DF V

Baked Bass Strait scallop, chorizo & tomato fondue, parsley crumble

Five spiced duck spring rolls, plum sauce

Crumbed garfish, lemon & caper mayo

Prawn & sesame toasts, chilli garlic dip DF

Vegetarian okonomiyaki, Japanese mayo

Steamed BBQ pork buns, ginger soy

Spicy fried calamari, harissa mayo GFA DF

Smoked paprika & chicken pie, olive mayo

Fried spicy chicken ribs, chimichurri GF

Middle Eastern spiced lamb skewer, tahini yogurt DF

Chicken tandoori skewers, yoghurt cooler GF DF

Lamb shank croquettes, Milawa mustard mayo

Chicken & shitake mushroom spring rolls, oyster sauce DF

Black Angus beef pie, tomato relish

Mini Enviromeat cheeseburgers, tomato chutney

CANAPES Continued...

Grazing

Butternut pumpkin risotto, mascarpone, herb puree GF V

Ricotta gnocchi, tomato fondue, basil, pecorino V

Popcorn chicken basket, harissa mayo DF GFA

Roasted lamb cutlet, babaganoush GF DF

Pulled braised lamb slider, provolone cheese, chimichurri
DFA GFA

Chicken Caesar salad, white anchovies, rosemary croutes,
quail's eggs GFA DFA

Blue swimmer crab, brioche burger, lemon mayo GFA

Peking duck fried rice, spring onions, snow pea shoots,
plum sauce

Crispy spiced calamari, cos lettuce, lime aioli DF GFA

Crumbed blue eye fish & chips, lemon, caper mayo

Rosemary salt rubbed pork ribs, apple slaw GF DF



Dessert

Daintree chocolate mousse, raspberry compote GF V

Vanilla panna cotta, passionfruit jelly V GF

Peppermint crème brulee tart V

Raspberry frangipane tart V

Passionfruit curd tart V

Mini ice cream cones, chocolate cigars V

Chocolate dipped salted caramel ice cream lolly pop V GF

Espresso mousse chocolate cups GF V

Chocolate truffles GF V

Lemon meringue tart V

Raspberry macaroons V GF

Florentine, fruit, nuts & chocolate GF V

New York vanilla & cherry cheesecake V

Pistachio macaroons V GF

Warm cinnamon doughnuts V

Gateaux opera V

FOOD STATIONS

Minimum 50pax

All prices are per person unless otherwise stated

Oyster Bar \$16

Three varieties of Oysters from around Australia, freshly
chucked, lemons, shallot & red wine vinegar, sparkling
shooters, martinis, citrus salsa

Only available from April – December

Ceviche \$17

King fish, nam jim dressing

Salmon, lime, passion fruit, shallot & mint

Yellow fin tuna, citrus, chilli, shallot, coriander

Sushi \$17

Freshly hand rolled sushi & nigari, salmon, tuna, prawn,
duck, picked vegetables, wasabi, pickled ginger, soy
dressings

Charcuterie \$19

Shaved charcuterie including, salsiccia sarda, cacciatorini
picante, salame finocchino, bresaola & spreadable
chorizo, organic breads, grissini sticks, picked vegetables,
mustards & relishes

Cheese \$16

Ten of the best Victorian cheese including
Locheilan, Maffra & Milawa, quince paste, dried pears,
muscatels, crackers, organic breads

Ice cream \$11

Artisan ice cream station, four flavours of ice cream or
sorbet (seasonal), wafer cones, cups, condiments

BEVERAGE PACKAGES

All prices are per person unless otherwise stated
Wait staff for beverage service included in packages

Victoria

2 hours	\$39.5
3 hours	\$44.5
4 hours	\$49.5

Parliament House Wines
Rob Doolan
White, Red & Sparkling

Victorian boutique beers

Flavoured Capi mineral waters
Juice & Mineral Water

Yarra Valley

1 hour	\$38.5
2 hours	\$42.5
3 hours	\$47.5
4 hours	\$53.5

Little Yering
Chardonnay & Shiraz

Yarrabank
Sparkling Cuvee

Victorian boutique beers

Flavoured Capi mineral waters
Juice & Mineral Water

Mornington

1 hour	\$42.5
2 hours	\$47.5
3 hours	\$54.5
4 hours	\$61.5

Ten Minutes by Tractor
Estate Pinot Noir
Estate Sauvignon Blanc
MV Blanc de Blanc

Victorian boutique beers

Flavoured Capi mineral waters
Juice & Mineral Water

