



## Canapé Menu

A selection of canapés suitable for all functions.

For canapés in place of a meal, we would recommend a combination of hot, cold and larger canapé options

1hr 4 canapés \$20pp (choose 2 cold and 2 hot)

2hrs 6 canapés \$26pp (choose 3 cold and 3 hot)

3 hrs 8 canapés \$32pp (choose 4 cold and 4 hot)

### Cold

Confit duck tartlet with orange curd

Rare roast beef with tuna mayonnaise and shaved fennel on croute

Peppered scones with shaved chicken breast, maple mascarpone and roquette

Parmesan shortbread with smoked eggplant and roasted cherry tomatoes **(V)**

Steamed prawns on a spoon with green papaya, chilli and peanut salad **(GF)**

Sugar cured salmon, dill dressing and shaved apple salad served on a crisp crouton

Tartlet of whipped goats cheese, watercress, celeriac and fresh pear **(V)**

Roasted lamb loin with mint sauce and smashed peas **(GF)**

Cherry tomato, basil and bocconcini on crisp toast **(V)**

### Hot

King Prawn sesame toast

Caramelised onion, blue cheese and walnut bouchee **(V)**

Seared scallops on spoon with watermelon and rhubarb **(GF)**

Pork and fennel Pluto pup with tomato chilli relish

Tandoori chicken skewers with cucumber and mint raita **(GF)**

Spiced chicken samosa with tamarind dipping sauce

Olive and parmesan cheese palmier **(V)**

Mini meat pies topped with creamy potato and parmesan mash

Pistachio crumbed chicken lollipop **(GF)**

Coconut crumbed fish coujons with coriander mayonnaise

Sundried tomato, basil & fetta risotto balls with lemon aioli **(V)**



**Larger canapés \$3.5 extra (in place of a small canapé)**

Served in individual snack boxes

Choose from:

Salt and pepper quail breast atop Chinese inspired fried rice

Beer battered fish and chips with tartar sauce

Hoisin glazed chicken wing with water chestnut, lychee and bamboo shoot salad, finished with toasted sesame

**Desserts \$2 extra (in place of a small canapé)**

Mango and yoghurt smoothie

Churros with orange chocolate dip

Profiteroles filled with creamy Grand Marnier custard

**Drinks Package per person**

1hr \$18

1.5hrs \$22

2hrs \$24

2.5hrs \$27

3hrs \$30

4hrs \$33

5hrs \$36

White wine - Sauvignon Blanc

Red wine - Shiraz

Sparkling Champagne

Peroni Beer on tap

Cascade Light in bottle

Orange Juice

Sparkling Mineral water

**Beverages on consumption can also be arranged**

## **Terms and Conditions**

### **Confirmation of Booking**

Confirmation of your booking is verified by the payment of a \$200 deposit.

The deposit will be subtracted from your final invoice

Confirmation of your menu selections, guest numbers and special dietary requirements are required 7 days prior to your function date

### **Cancellation**

7-13 days deposit is non refundable

Less than 6 days 100% catering charge is payable

### **Minimum Spend**

Minimum spend for a private function in the café area Monday to Friday after 5pm is \$1800

Saturday night is \$3500

A surcharge of \$100 per hour will apply after 11.30pm

### **Equipment Hire**

A cordless microphone is available for hire for an additional charge of \$50.0

Any additional equipment can be sourced and costs will be added to the final bill.

All pricing is inclusive of GST and wait staff