

CANAPE PACKAGES & MENU

GOLD PACKAGE

\$65pp, 6 small bites, 2 substantial

PLATINUM PACKAGE

\$80pp, 8 small bites, 2 substantial

SMALL BITES

Buckwheat and black garlic sour cream and crispy saltbush (V)

San Danielle prosciutto, cantaloupe and aged balsamic (GF)

Beef tataki, ginger and smoked soy fried eschallots (GF)

Sydney rock oysters, yuzu and lemongrass (GF)

Kingfish ceviche, coconut cream chilli chicken crackling (GF)

Mushrooms and truffle arancini, garlic aioli (GF) (V)

Salmon ceviche with tomato salsa

Tuna sashimi, ponzu, truffle oil (GF)

Kingfish aburi, soy, kaffir lime leaves (GF)

Spicy Jalapeño chicken empanadas (non-spicy available)

SWEETS

Choc jaffa, confit tin

Cake pop – choice of coconut, carrot cake or strawberry

Assorted mini eclairs

SUBSTANTIALS

Soba noodles, salmon

Mini cheeseburger, chutney, zucchini pickles

Beef bourguignon pie (25g)

Crispy chicken and kale salsa, coriander and garlic vinaigrette

Crispy potato gnocchi, gorgonzola and pecorino

Philly cheese steak

Croque monsieur

Quinoa tabbouleh

Yorkshire pudding, roast beef and jus

PREMIUM ADD-ON

Priced per piece

Lobster in filo and flying fish caviar - \$7

Tuna tostada, chipotle and avocado - \$8

Tuna belly, crispy polenta, seaweed paste - \$8

Hokkaido scallop sashimi, ponzu and white truffle oil - \$8

Oscietra caviar (5gm) on blinis with creme fraiche and chives - \$8

Baked hand dive scallop, burnt butter and fried capers - \$9

Smoked Yarra Valley trout roe with has brown and sour cream - \$9

Wagyu MB9 skewers with shitake glaze - \$13