



FUNCTION CANAPÉ PACKAGES

6PC \$35PP	3 COLD, 2 HOT, 1 SUBSTANTIAL
9PC \$50PP	4 COLD, 4 HOT, 1 SUBSTANTIAL
12PC \$65PP	5 COLD, 5 HOT, 2 SUBSTANTIAL

COLD CANAPÉS

caramelised onion tartlet (v)
avocado & tomato smash (v)
beef crostini with horseradish crème fraîche
caprese bite (bocconcini, tomato, basil) (v) (gf)
smoked salmon, cucumber, lemon crème fraîche (gf)
oyster (natural) (gf)

chocolate dipped strawberry (v) (gf)
chocolate brownie (v)

HOT CANAPÉS

vegetable spring roll w/ sesame dipping sauce (v)
vegetable arancini w/ aioli & parmesan (v)
nachos bite w/ sour cream & coriander (v) (gf)
spiced squid w/ aioli (gf)
tandoori chicken skewer (gf)
pork & fennel sausage roll w/ ketchup
lamb meatball w/ napolitana sauce (gf)

HOT SUBSTANTIAL CANAPÉS

fish & chips w/ tartare sauce & lemon
cheeseburger slider w/ pickles & ketchup
mushroom risotto (v) (gf)

Canapés are served throughout the event by wait staff, and are recommended for groups of 30 – 80 guests. For fewer guests, we recommend selecting from our platter menu. (v) vegetarian, (gf) gluten free.



FUNCTION PLATTERS

LARGE CHEESE & CHARCUTERIE PLATTER

\$95 per platter

selection of cured meats
selection of Australian cheeses
accompaniments, crackers

MIXED PLATTER # 1

\$95 per platter

vegetable spring rolls with sesame dipping sauce (v)
pork & fennel sausage rolls with ketchup
spicy BBQ chicken wings

MIXED PLATTER # 2

\$95 per platter

mushroom arancini with aioli (v)
assorted mini quiches
spiced squid with aioli

MIXED PLATTER # 3

\$95 per platter

chicken & mushroom arancini with aioli
beef burgundy mini pies with ketchup
lamb meatballs with napolitana sauce

*platters are placed on tables for guests to graze from, and
are recommended for groups of 10 – 30 guests.
(v) vegetarian, (gf) gluten free.*