

CANAPE MENU

{ minimum 30 people }

1-1.5 hours | 6 varieties | 8 canapés | \$47

2-2.5 hours | 8 varieties | 11 canapés | \$57

Additional variety \$5 each

It is best to include vegetable, fish and meat options for the preference of all guests.

Please note this menu is subject to changes due to availability of products and seasonal changes.

COLD

cured kingfish, black garlic, melon, citrus, samphire
coffin bay oysters, pomegranate, pepper, basil
ironbark smoked salmon, fennel, pickled beet, horseradish cream
sugar cured wagyu, parsley root, puffed grains
lamb tartare, saltbush, sheeps yoghurt, picallili, potato chips
smoked chicken, rhubarb, ricotta, chervil
smoked eggplant tart, goats curd, pomegranate, lemon balm*
mozzarella, sunchoke, truffle honey
goat cheese frittata, roasted pepper, smoked onions, chervil

HOT

grilled tiger prawn, miso, brown rice vinegar
fried squid, fermented chilli mayo*
spanner crab beignets, barbeque corn, piquillo pepper, jalapeno*
wood fired chorizo, red pepper salsa
smoked lamb croquette, chipotle mayo*
wagyu sirloin, chimmichurri
wood fired vegetable pizza, mozzarella, garlic oil*
arancini, coal fired pumpkin, sheeps milk, sage*
coal roasted mushroom, lemon thyme, confit garlic, truffle mayo

SUBSTANTIAL

[Additional \$8 per person]

bbq mushroom, confit eschallot, red pepper sauce
pork belly, jalapeño aioli, shredded apple, cos
cheeseburger, house made ketchup, cheddar, pickles, american mustard (served medium)

pony

PLATED

[Additional \$13 per person]

roast duck salad, rhubarb, endive, pearl barley, verjus
gold coast tiger prawn, rock melon, asparagus, pickled garlic, soft herbs
coal roasted heirloom tomato, slow cooked eggplant, basil, olive shards
gnocchi, spinach, zucchini, goat curd, pine nut, olive*
wagyu rump, onion rings, béarnaise
beer battered white fish, gribiche, fries, lemon*

GRAZING STATION WITH YOUR OWN CHEF *

[Additional \$19 per person]

freshly shucked oysters, selection of condiments

*Please note – This option is subject to availability. Typically the grazing station will be cleared away after one hour of service or after food has been consumed. Our grazing station is available for a half or exclusive venue only.

DESSERT

dark chocolate layer cake, single plantation chocolate, apricot, almond *
bon bon, dark chocolate, toasted bread ganache
lychee tart, wild strawberry, meringue *
tonka ice cream pop, gingerbread, cocoa butter *
blood orange donuts *
triple cream brie, strawberry, mountain pepper *

pony

A surcharge of 10% applies on Sundays, public holidays and for groups of 10 or more guests.