



## CANAPE MENU

{minimum 30 people }

By forging strong relationships with our suppliers, I gain access to produce at the height of its season. This commitment to sourcing ingredients means that at the start and the end of the season there is the likelihood that some dishes may not be available as described. For example, if I am unable to source fragrant, ripe mangoes in October, I will substitute with a fruit that is at its best. I hope that this ethic resonates with you as it is my goal to offer only the finest local produce – Chef Chris Mann

### **This canapé menu is valid from**

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

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

Additional Variety - \$5.00 each

### *Cold*

#### *Sea*

Yellow Fin Tuna Tartare, *black garlic, melon, citrus, flat bread\**  
Coffin Bay Oysters, *kombu, cucumber, pomegranate*  
Salmon Mi Cuit, *fennel, pickled beet, horseradish Crème fraiche*

#### *Land*

Sugar cured Wagyu, *Caramelized cauliflower, root beer onions*  
Duck Liver Parfait, *apricot, sauternes, walnut toast\**  
Smoked Chicken, *blood orange, ricotta, chervil*

#### *Vegetarian*

Smoked Eggplant Tart, *goats curd, pomegranate, lemon balm\**  
Mozzarella, *wood fired tomato, lambs lettuce, aged balsamic*  
Goat Cheese Frittata, *roasted pepper, smoked onions, chervil*

#### *Plated items*

*Additional \$13.00 per person*

Roast Duck Salad, *pickled plum, endive, pearl barley, verjus*  
Gold Coast Tiger Prawn, *rock melon, asparagus, pickled garlic, soft herbs*  
Coal Roasted Heirloom Tomato, *smoked eggplant, basil, olive crumb*

#### *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 are available for a half or exclusive venue only.*

### *Host a Pony Function or Event*

For functions & events enquiries please contact our events team 07 3181 3410 / 07 3181 3411  
[groupdining@ponydining.com.au](mailto:groupdining@ponydining.com.au) | general bookings please call Pony on 07 3181 3400



## *Hot*

### *Sea*

Grilled Tiger Prawn, *saffron mayonnaise, charred lime*  
Chinese Pepper Squid, *kaffir lime mayo\**  
Spanner Crab Beignets, *barbeque corn, piquillo pepper, jalapeno\**

### *Land*

Wood Fired Chorizo, *red pepper salsa, olive crumb*  
Smoked Lamb Croquette, *chipotle mayo\**  
Master Kobe Sirloin, *chimmichurri*

### *Vegetarian*

Wood fired Vegetable pizza, *mozzarella, garlic oil\**  
Green Pea Arancini, *fetta, mint, aioli\**  
Coal Roasted Mushroom, *lemon thyme, confit garlic, truffle mayo*

### *Substantial Canapes – Sliders*

*Additional \$7.50 per person*

Confit Mushroom, *triple cooked onion, red pepper ketchup*  
Pork Belly, *jalapeno aioli, shredded apple, cos*  
Cheeseburger, *house made ketchup, cheddar, pickles, American mustard (served medium)*

### *Plated items*

*Additional \$13.00 per person*

Gnocchi, *spinach, zucchini, goat curd, pine nut, olive\**  
Wagyu Rump, *heirloom tomatoes, garlic, gremolata*  
Beer Battered White fish, *gribiche, fries, lemon\**

### *To finish*

*Additional \$4 per person*

Lemon Curd Macaron  
Raspberry & White Chocolate Ice Cream Pops  
Buttermilk Panna Cotta, *cocoa nib granola, blackberry*  
Dark Chocolate Truffles  
Glazed Donuts\*  
Triple Cream Brie, *lavosh, quince\**

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### ***How to create a perfect canape event at Pony Dining.***

Selections from our vegetarian, sea and land options must all be included in your choice of canapés, for the preference of all guests. Please ensure that you select at least two from the Cold category. Our menus, menu items and prices are subject to change due to seasonality.

#### **1 – 1.5 hour cocktail party**

Light refreshments to accompany drinks we recommend 6 varieties (8 canapés) per person.

#### **2 – 2.5 hour cocktail party**

A lovely cocktail party but not designed to replace dinner we recommend 8 varieties (11 canapés) per person.

#### **3 – 3.5 hour cocktail party**

A lovely cocktail party but not designed to replace dinner we recommend 8 varieties (11 canapés) per person, with at least 1 item being a substantial canapé or fork dish.

#### **4 – 4.5 hour cocktail party**

Perfect for a light dinner or supper we recommend 9 varieties (13 canapés) per person with at least 1 item being a substantial canapé or fork dish.

#### **5 hour cocktail menu**

A substantial canapé event suitable to replace dinner we recommend at least 10 varieties (15 canapés) per person with 1 item being substantial canapés and at 1 fork dish. Our dessert canapé options are a great way to finish the event on a sweet note.

#### **Other details**

Please note our canapé menu requires a minimum of 30 guests. No room hire fees apply; however minimum total combined food and beverage requirements do apply.

The total minimum food and beverage spend requirement varies with the day of the week and the time of the year. Please check with us for the amount which applies to your date.

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