



Canapé Menu



Hot

Olive oil poached prawn, toasted almond butter,
fresh herb salsa

Smoked chicken, miso roasted corn, cured egg yolk

Morcilla, pickled pearl onion, Pedro Ximenez

Slow cooked lamb collar, coal roasted eggplant

Confit duck, citrus, roasted walnut, cress

Rare roast wagyu, pickled shallot, confit garlic &
chive emulsion

Roast pumpkin gnocchi, aged parmesan

Panko crumbed Provolone cheese, tomato fondant

Cold

Spiced rum cured salmon, smoked butter,
fermented chilli

Mooloolaba Tuna, chives, witlof, grated wasabi

Scallop ceviche, yuzu, crème fraiche

Smoked cod brandade, crisp salmon pearls

Wagyu tartare, harissa, confit shallot

Chicken liver parfait, roasted hazelnut, beetroot,
toasted brioche

Cashew, sprouted grains, pickled radish

Truffle custard, toasted rye, mushroom duxelle



Substantial

Spanner crab, baby gem lettuce, pickled ginger

Lobster, crème fraiche, chive, brioche

Corn fed chicken, white bean & sherry puree

Crispy pork belly, pickled cucumber, roasted apple sauce

Baby gem lettuce, smoked confit garlic, cured egg yolk

Sweet

Spiced rum and malt ice-cream sandwich

Caramelised white chocolate ganache, vanilla wafer

Earl grey & dark chocolate truffles, wild rice & tarragon crumb

Treacle tart, fresh citrus

Bowl Dishes

Hot smoked salmon, dill pickled cucumber salad, puffed wild rice

Slow cooked lamb, coal roasted eggplant paste, chilli glazed eggplant

Coconut poached chicken, fried shallots, toasted peanuts

Wagyu, ginger pickled shitake, cress, pink peppercorn vinaigrette

Herbed potato gnocchi, pecorino and black pepper crumb

Buffalo mozzarella, slow roasted tomato, hazelnut, aged balsamic

Leatherwood honey glazed heirloom carrots, aged parmesan, soft herbs



Pricing

Cold/Hot/Sweet - \$4.25 per piece

Substantials - \$6.50 per piece

Bowls - \$12.50 per bowl

Canapé Menu Additions

Cheese - a selection of cheeses served with dried fruit, pickles, preserves and artisanal breads

Oysters - freshly shucked oysters served with; lemon segments and ponzu

Charcuterie & Cheese - a mixed selection of cured meats and cheeses served with pickles, preserves and artisanal breads

Prices listed are GST inclusive

All dietary requirements can be catered for if given appropriate notice.

Prices are listed per person and include menu only.

All staff and equipment/hiring are charged additionally.

Sample menus only, subject to change due to availability