



Canape Menu

A selection of canapes suitable for all functions.

For canapes in place of a meal, we recommend a combination of hot and cold and larger canape options

1hr 4 canapes \$22pp (choose 2 cold and 2 hot)

2hrs 6 canapes \$30pp (choose 3 cold and 3 hot)

3hrs 8 canapes \$36pp (choose 4 cold and 4 hot)

Cold Canape

Roasted rare beef, horseradish cream on croute

Beef Takaki, citrus & soy dressing served on Chinese spoons (gf,df)

Woodside goats curd, baby beetroot, caramelised balsamic on croute (v)

Parmesan custard & caramelized fennel tart (v)

Waldorf w apple, blue cheese cream, walnuts on celery (gf,v)

Braised baby octopus, watercress puree, pickled cucumber on Chinese spoon (df,gf)

Haloumi, asparagus and mint skewer, light sesame oil dressing (v,gf)

Marinated chicken & black pepper strawberry tart

Tartare of yellowfin tuna, wasabi mayo

Hot Canape

Mini beef burger on brioche bun w tomato relish & baby spinach (df)

Truffle & parmesan arancini balls (v)

Mini steak pies (df)

Coconut battered prawns, chilli lime dipping sauce (df)

Lemon & black pepper crispy calamari strips w honey mustard (df)

Deep fried potato gnocchi tomato sugo, pesto cream (v)

Sticky pulled beef brisket bao bun, nam jim, Asian slaw (df)

Mac and cheese croquette smoked garlic aioli (v)

Teriyaki chicken thigh skewers (df,gf)

Smoked paprika churros w a parmesan fondue (v)

Basil polenta chips w basil gel and bocconcini (v)

Large Canape \$3.5 extra (in place of a small canape)

Fish & Chips served in Chinese boxes (df)

EQ house made chicken & seafood paella (\$10 pp minimum 35pax) (gf,df)

Dessert

Our own doughnuts filled w either Nutella or strawberry rhubarb jam \$2.50 each (v)

Mini Assorted Tarts \$3.00 each

crème brulee

lemon meringue

raspberry frangipane

fruit tart

Our bakery pastries cook can make your function cake as per your requirements.

Price on inquiry