

A Shared Table & Canapés



“Modern Australian dining. Brought home”

From \$120 Per Guest + Staff

CANAPÉS

Prosciutto tart | stracciatella, honey, chive*

Sticky pork belly | pineapple, mango salsa (gf)

Steak tartare | caper, gherkin, shallot, fig-cracker, sesame*

Three cheese tart | beetroot relish, mille-feuille (v)

Tomato arancini | rocket & caper sauce (gf, vgo)

TO START

Warm Brioche | lupak salted butter

MAINS

Asian beef short rib | pickled chilli, Chinese master stock

Baked barramundi | curry leaf butter, pickled fennel, fingerlime

SIDES & SALADS

Hasselback potatoes | ranch, chives (gf)

Tomato & stracciatella | grilled peach, basil

Charred broccolini | fetta, toasted almonds

Cos & parmesan | evoo, honey mustard dressing (gf)

TO FINISH

NY Baked cheesecake | petit fours

Tiramisu | petit fours

Full equipment and logistical provision included.

Please select up to five canapes, four sides/ salads

& two of our main dishes. Minimum 30 guests | Professional staff quoted per event.

Additional Canapés



C O L D C A N A P É S

Steak tartare | caper, gherkin, shallot, fig-cracker, sesame*

Three cheese tart | beetroot relish, mille-feuille (v)

Oysters (natural) | mignonette (variety changes with the seasons) (gf)

Miso salmon tart | edamame, pickled cucumber, sesame

Spiced pumpkin tart | roasted/pureed, (gf, v)

Beef baguette | ricotta whip, wasabi, pickled onions

Stracciatella tart | heirloom tomato, basil, orange bitters (v)

Kingfish tostada | pickled cucumber, togarashi, kewpie (gf)

Miso salmon tart | edamame, pickled cucumber, wakame

Hummus tostada | crispy chickpea, edamame, pickled onion (vg)

Salmon blinis | lemon Myrtle cream, avocado mousse, caviar

Prawn baguette | nuoc cham mayo, sesame*

W A R M C A N A P É S

Tomato arancini | rocket & caper sauce (gf,vgo)

Potato rosti | crème fraiche, caviar

Sticky pork belly | pineapple, mango salsa (gf)

Bacon & cheese arancini | smoked tomato mayo

Tomato arancini | rocket + caper sauce, grana padano (v, gf)

Truffle fries | chicken salt, cracked pepper, grana Padano

Pork gyoza | chive, yuzu wasabi

Mac + cheese bites | Chipotle aioli (v)

Cheeseburger spring rolls | burger sauce

Alternate Main Meal Selections



PROTEINS

Scotchy | Chimichurri, Jus (gf,)

Asian beef short ribs | Chinese master stock, herbs (gf)

Chermoula pork | currants, pickled cucumber salad (gf, df)

Baked barramundi | curry leaf butter (gf)

Boneless creole chicken | southern butter, white BBQ sauce (gf)

Harissa pork belly | harissa caramel, dukkha crumb (gf)

Romesco chicken breast | pickled onion, almonds (gf)

FORMAL SIDES

Salt & vinegar corn ribs | butter (gf, v)

Hasselback potatoes | fried, sour cream & chives (gf, v)

Baby carrots | charred, hot honey, stracciatella (v)

Charred broccolini | fetta, toasted almonds (v, gf)

Frites | truffle oil, parmesan, sea salt (gf, v)

Alternate Main Meal Selections



SALADS

Cos leaf & parmesan | evoo, honey mustard dressing (gf, v)

Tomato & stracciatella | Basil, evoo (gf, v)

Green garden | seasonal leaves French vinaigrette (gf, v)

Caesar | bacon, parmesan, classic dressing (gfo)

Spinach & avocado | roast peppers, Danish fetta (gf)

Rocket, pear & parmesan | toasted almond, blue cheese dressing (gf)

Pumpkin, rocket, beet & feta | Danish fetta, balsamic vinaigrette (gf)

Spiced Cauliflower & broccoli | currants, warm spices, yoghurt dressing (gf)

Coleslaw | creamy, traditional (gf)

Potato & egg | chives, aioli, mustard (gf)

Chickpea & cous-cous | toasted almonds, soft herbs (v)

Mediterranean pasta | roast peppers, olives- bright basil dressing (v)

Legume & citrus | mixed beans - light vinaigrette (gf, v)

Beetroot & horseradish | basil, aioli (gf, v)

Potato & bacon | dill, horseradish, mustard (gf)

Greek Salad | feta- bright basil vinaigrette (gf)



Additional information

THE SERVICE

Our Wedding Banquet & Canapés is a complete logistical solution, including all specialized cooking and professional serving equipment tailored to your selection.

PERSONALIZED MENU SELECTION

We invite you to curate a personalized menu by mixing favorites from across our seasonal lists, and we'll provide a precise quote tailored to your unique event requirements. Our team will calculate a tailored quote that fits your specific choices and guest count.

STAFFING REQUIREMENTS

Please note that these menus require the services of wait staff, which will incur additional costs. Our team will ensure everything runs smoothly for your event. To maintain the highest quality, these items need professional on-site preparation and service. While this adds to the base cost, it ensures that your food is served fresh and your guests are well accommodated throughout your event.

DIETARY OPTIONS

*Gluten-free & dietary options available (additional costs may apply).

We aim to cater to all your guests' needs. We offer a variety of gluten-free alternatives upon request; however, please note that sourcing specific ingredients may incur a small additional fee.

TRANSPARENT PRICING

All prices listed are inclusive of GST.

There are no hidden tax surprises at the end of your bill. The prices you see on our menus already include the 10% Goods and Services Tax, making it easier for you to manage your event budget.