

Canapé menu #1



“Ideal for a mid-week corporate cocktail event”

From \$35 Per guest

6 items | 1.5 hours service time

C O L D

Spiced pumpkin tart | Roasted/pureed, mille-feuille (v)

Beef baguette | Rare, wakame, wasabi, pickled onions

Salmon blinis | Lemon myrtle, avocado cream, caviar

W A R M

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

Butter chicken pie | curry leaf mayonnaise (v)

Prawn & chorizo skewers | harrisa yoghurt, lemon

Canapé menu #2



“An intuitive light cocktail menu”

From \$42 Per guest

7 items | 1.75 hours service time

C O L D

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

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

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

W A R M

Potato rosti | crème fraiche, caviar

Bacon & cheese arancini | smoked tomato mayo

Malay chicken skewers | lime, peanut sauce (gf)

Angus Beef Pies | smoked tomato relish

Canapé menu #3



“A satiating approach to any celebration”

From \$45 Per guest

8 items | 2.25 hours service time

C O L D

Prosciutto tart | stracciatella, honey, chive

Miso salmon tart | edamame, pickled cucumber, wakame

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

W A R M

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

Truffle fries | chicken salt, cracked pepper, grana Padano

Pork gyoza | chive, yuzu wasabi

B I G G E R B I T E S

Brisket sliders | pulled, pickled red cabbage, chipotle aioli*

Hot honey chicken sliders | pickle slaw, ranch*

Canapé menu #4



“Perfect for an evening that wanders.”

From \$58 Per guest

10 items | 2.5 hours service time

C O L D

Prosciutto tart | stracciatella, honey, chive*

Salmon blinis | Lemon Myrtle cream, avocado mousse, caviar

Steak tartare | Caper, gherkin, shallot, fig-cracker, sesame

Prawn baguette | nuoc cham mayo, sesame*

W A R M

Sticky pork belly | pineapple salsa (gf)

Butter chicken pie | Curry leaf mayo

Mac + cheese bites | Chipotle aioli (v)

Cheese-burger Spring rolls | burger sauce

B I G G E R B I T E S

Char sui pork bao | pickled red cabbage, shallots, coriander

Hot honey chicken sliders | pickle slaw, ranch*

Canapé menu #5



“Suits an all-night affair”

From \$72 per guest

13 items | 3.0 hours service time

C O L D

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

Prosciutto tart | stracciatella, honey, chive*

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

Salmon blinis | Lemon Myrtle cream, avocado mousse, caviar pearls

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

W A R M

Potato rosti | crème fraiche, caviar

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

Charred lamb skewers | chimichurri (gf)

Mac + cheese bites | chipotle aioli (v)

B I G G E R B I T E S

Pulled pork sliders | pickled red cabbage, chipotle aioli

Cheeseburger sliders | brioche, patty, cheese, burger sauce

T O F I N I S H

Chou-chous | "fancy profiteroles"

Portuguese custard tart | served warm



Additional information

SERVICE EQUIPMENT INCLUDED

Our Canapé menus come complete with all the essential serving and cooking equipment tailored specifically to your menu choices.

This means you don't have to worry about the logistics of the kitchen. Whether your selection requires ovens, platters, or specialized serving equipment, we provide everything needed to prepare and present your food professionally.

PERSONALIZED MENU SELECTION

You have the freedom to mix and match from our menu items to create a personalized selection. We'll provide a precise quote based on your preferences. We believe every event should be unique. You can pick your favorite bites from across our different lists to build a custom menu, and 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 chefs and 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 looked after throughout the function.

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.