

# Canapés & Elevated Plates



“Our roaming wedding selection”

From \$94.00 Per Guest

13 items | 2.75 hours service time

## C O L D

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

**Prosciutto tart** | stracciatella, honey, chive\*

**Miso salmon tart** | edamame, pickled cucumber, sesame

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

## W A R M

**Tiger prawns** | harissa caramel dukkha (gf)

**Potato rosti** | crème fraiche, caviar

**Charred lamb skewer** | chimichurri (gf)

**Sticky pork belly** | pineapple, mango salsa (gf)

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

## E L E V A T E D R O A M I N G P L A T E S

**Steak frites** | scotch, chimichurri, jus (gf)

**Baked barramundi** | curry leaf butter, pickled fennel salad (gf)

## T O F I N I S H

**Tiramisu** | petit fours

## L A T E N I G H T S N A C K

**Hot honey chicken sliders** | pickle slaw, ranch

# Elevated plates & larger bites



## ELEVATED PLATES

- Asian beef short rib** | pickled chilli, herb salad
- Baked barramundi** | curry leaf butter, pickled fennel salad (gf)
- Chermoula pork** | currants, pickled cucumber salad (gf, df)
- Boneless creole chicken** | potato gems, white BBQ sauce (gf)
- Harissa pork belly** | harissa caramel, dukkha crumb (gf)
- Romesco chicken breast** | frites, chimichurri, almonds (gf)
- Steak frites** | scotch, chimichurri, jus (gf)
- Beef cheeks** | jus, truffle mash, pickled carrot (gf)
- Barra** | macadamia saltbush crust, tartare burre blanc
- Pushed lamb shoulder** | cous cous, herb salad, pomegranate

## LARGER BITES

- Hot honey chicken sliders** | pickle slaw, ranch\*
- Brisket sliders** | pulled, pickled red cabbage, chipotle aioli\*
- Char sui pork bao** | Pickled red cabbage, shallots, coriander
- Pulled pork sliders** | braised red cabbage, chipotle mayo\*
- Flathead burger** | Tempura, chopped cos, tartare, brioche bun
- Karaage chicken burger** | shaved lettuce, wasabi & yuzu mayo\*
- Pulled lamb sliders** | garlic mayo (gf)
- Cheeseburger sliders** | pickles, burger sauce \*
- Crispy Chicken Bao** | coleslaw, spicy aioli, coriander



## **Additional information**

### SERVICE EQUIPMENT INCLUDED

Our Canapé & Elevated plates 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.