



CANAPES
GRAZING

W E D D I N G S | E V E N T S | P A R T I E S

CANAPES

4 small or sweet items (12 psc pp) 1 big item \$50 pp

6 small or sweet items (18 psc pp) 2 big items \$60 pp

8 small or sweet items (24 psc pp) 2 big items \$70 pp

Price includes GST

Minimum of 40 guests, chargers apply for numbers under



Fun, stylish and social events deserve fresh, flavoursome food that leaves a lasting impression. Perfect for a launch party, post-wedding ceremony nibbles with a glass of sparkling or go big with a full meal replacement. We suggest adding a mini plate and a few sweets to give your guests plenty of delicious options!

SMALLS

PLANT BASED & VEGETARIAN

Fresh fig, sage & smoked feta tartlet (v)

Asparagus & Dutch carrots, gastropub dukkah, quince aioli (gf v)

Ricotta, spinach & basil gnudi, lemon brown butter, shaved pecorino (v)

Sweet potato babaganoush, pomegranates, nigella crostini (vg)

Charred zucchini, whipped ricotta, pennyroyal, toasted almond bruschetta (v)

Southern-fried cauliflower, jalapeno ranch (vg)

Local beetroot & goats cheese tartlet, orange zest, red king radish (v)

Fresh rice noodles, tamarind peanut satay, Thai basil Ajar (vg)

Cherry tomato & goats cheese focaccia, black olive caramel, petite cress (v)

Beetroot falafel, sumac onions, Red Gum honey labne (gf v)

Baby Hasselback potatoes, rosemary & toasted garlic (gf v)

Crispy rice cracker ming; young ginger, black sesame, coconut, palm sugar, lime (gf vg)

V vegetarian Vg vegan Gf gluten-free Lg low gluten

MEAT & POULTRY

"Steak & Chips" brown butter béarnaise, radish pickle, house-made chicken salt (lg)
Cumin crusted lamb, mint pistachio praline, toasted brioche
Chorizo pate, fire-roasted capsicum, feta, olive oil grilled sourdough
Mar hor; sticky pork, chicken & peanuts on carved pineapple (gf)
Wagyu bresaola, double brie, Finesse quince paste, shaved plum crostini
Braised pork, white soy, cinnamon, star anise, fresh apple (lg)
Portuguese chicken, almond romesco, charred lemon (gf)
Hickory smoked pulled pork & cheddar lollipops, white bbq aioli, lowdown pickles
Tea smoked chicken pancakes, pomelo, daikon pickle, shisho, hoisin
Hanger steak, everything parmesan crisp, Pinot shallot jam, wild roquette (gf)
Lemongrass grilled chicken, Lek Lek Ban cashew sweet chilli (gf)

SEAFOOD

Sparkling shiraz cured salmon, beetroot marmalade, pickled Morno grapes (gf)
Poached king prawns, fresh lemon, smoked aioli (gf)
Parmesan, lemon & parsley goujons, panko Market fish, caper dill tartar
Flash fried calamari, lemon pepper, lime & sumac aioli (gf)
Buxton smoked trout, sweet corn blini, Yarra Valley roe, creme fraiche
Fresh tuna tartare, puffed tapioca cracker, betel leaf, yuzu dressing (gf)
King prawn, ginger & kaffir lime fried wontons, coconut chilli crunch
Ocean trout ceviche tostada, cherry tomato salsa, Baha hot sauce, crushed corn nuts (gf)
Red curry prawns, fried lime leaves, coconut tamarind caramel (gf)
Spicy kingfish & wakame Maki, sweet miso mayo, popped green rice (gf)
Freshly shucked Oysters; natural, apple mignonette, chilli gazpacho or Thai nam pla (\$4 pp surcharge) (gf)

CROWD FAVOURITES

Roasted pumpkin & parmesan arancini, basil aioli (v)
General Tso popcorn chicken, MF sweet & sour sauce, spiced popcorn (gf)
The best sausage rolls, Roongs kick-ass tomato chutney
Roast chicken sandwich, cucumber, whipped butter, lemon & dill mayo
Coconut chicken or vegan rice paper rolls, rice noodle, hot mint, ginger nam pla (gf)

V vegetarian Vg vegan Gf gluten-free Lg low gluten

BIGS & LATE NIGHT

Banh Mi croissant, roast pork, pickled carrot, chilli, cucumber, Maggie mayo
King prawn toastie, New England tarragon mayo, includes a few chicken crisp
Porchetta slider, crackled pork loin, braised rapini, pecorino, salsa verde
Roast beef & chip roll, bearnaise aioli, roquette, crispy shallots
Fried chicken burger, American cheese, Finesse pickles, hot sauce mayo
Vegan taco, purple potato & green chilli, radish & mint pico de gallo (vg)
Barramundi slider, celeriac & caper remoulade, tomato, baby gem
Double cheeseburger spring rolls, iceberg, pickles, Macca sauce
Singapore chilli prawn bao, crispy rice noodles, fresh cucumber
Steamed bao, master stock sticky pork, apple kimchi
Steamed bao, 7-spice tofu, green papaya Som Tom (v)
Nachos, poblano crema, salsa Fresca, tomatoes, pickled onions, jack cheese
Braised beef taco, jack-quesillo cheese, Cuban slaw, salsa roja
Chaing Mai sausage brioche roll, butter lettuce, candied ginger & cucumber relish, kewpie

SWEETS

Espresso martini panna cotta, raspberry puree, sable, Kahlua syrup (gf)
White chocolate & Campari Cannoli, icing sugar, orange zest
Chocolate mousse & pistachio Cannoli
Sticky date pudding, vanilla Chantilly, sea salt bourbon butterscotch
Torched lemon meringue tartlet
Italian Zeppole; ricotta & lemon doughnuts, seasonal fruit curds
Strawberry Pavlova, vanilla cream cheese, cardamon berries (gf)
Pineapple skewers, plum sugar, pink peppercorn, lime coconut cream (gf vg)
Dark chocolate ganache tartlets, burnt raspberry marshmallow

BOWLS & MINI PLATES

ADD-ON \$14 PER ITEM PP

Pan-fried potato gnocchi, red pesto, baby spinach, parmesan wafer (v)
Butter & thyme roasted chicken, fennel pollen brioche crumbs, lemon caper potatoes
Cauliflower, mozzarella & jalapeno fritters, cos berg, mint & shaved fennel salad (v)
Tamarind beef brisket, peanut praline, fried shallots & garlic, spring onion, birds-eye chilli, steamed rice (lg)
Saffron salmon, macadamia, orange, smoked labne with beetroot couscous
Japanese Tsukune "grilled chicken meatballs", sushi rice, bulldog sauce, nori togarashi (gf)
Chicken saltimbocca, Proscuitto, fried sage, marsala wine sauce, chive mash (lg)
Buttermilk brined fried chicken, jalapeno cornbread, picked watermelon salad
Myer lemon & oregano slow-cooked beef, smoked Tzatziki, smashed sweet potato (gf)
Sri Lankan black chicken curry, ghee fried roti, crispy curry leaves
Devils Bend mushroom risotto, peas, fresh herb crumbs, grated pecorino (v)
Moo Ping; Sweet Thai pork skewers, crushed peanuts, rice noodle salad, lime & chilli dressing (lg)





GRAZING TABLES & PLATTERS

Served on platters around the room or as a beautiful show-stopping grazing table.

Dips & Spreads \$10 PP

Freshly made & seasonal, think herbed pumpkin, semi-dried tomato, ricotta & basil, beetroot hummus & za'atar...just to name a few. All served with fresh veggies, lavosh, toasted & fresh breads

Antipasto \$20 PP

Local & imported cured meats & cheeses, olives, fresh, pickled & charred veggies, semi-dried tomatoes, olives, seasonal salads, Mornington honey, dips, spreads, toasted nuts, fresh bread, rolls, lavosh, grissini & crackers.

Cheese \$14 pp

Selection of local & imported cheeses

Garnished with Finesse quince paste, port poached figs, honey, fresh & dried fruits, toasted nuts, wafers, lavosh & bread crisp

Oysters

Market price

Rock, Pacific or Tasmanian oysters

Natural with lemon, cucumber & apple mignonette, chilli gazpacho, Thai nam pla gf

STAFFING:

Staff is an additional cost of \$45 per hour for waitstaff & chefs. Bartenders are \$50 per hour

A minimum of 5 hours for each staff member applies.

