



CANAPES &  
FINGER FOOD

WEDDINGS PARTIES EVENTS

## CANAPES

### MEAT & POULTRY

\*Steak & Chips, béarnaise aioli, radish pickle, rosemary salt (gf df nf)

Croquette; Triple smoked ham, double cheese, single malt whisky aioli (nf)

Mar hor: sticky pork, chicken & peanuts on carved pineapple (gf df)

Wagyu Beef tartare, everything lavosh, cured egg yolk (nf)

Lemongrass grilled chicken, Lek Lek sweet chilli sauce (gf df nf)

Flatbread: Chermoula spiced lamb, preserved lemon toum (nf)

Thai Massaman beef curry pies, hot & sour pickles (nf)

Smoked pulled pork & cheddar lollipops, white BBQ aioli, lowdown pickles (nf)

Skewers: Prosciutto di San Daniele, rockmelon, aged balsamic (gf df)

Crispy polenta, Ossobuco ragu, gremolata, pecorino (gf nf)

Focaccia: Chorizo pate, fire-roasted capsicum, parmesan (nf)

Chargrilled lamb skewers, Mala cumin salt (gf df nf)

### SEAFOOD

Tostada: Prawn & tomato, XO salsa, avo, corn chip (gf nf)

Prawn toast Typhoon Shelter style, fried garlic, ginger & Tom Yum aioli (df nf)

Citrus & beetroot cured salmon, Negroni aioli, purple potato chip (df nf)

Miso ocean trout, Nori cracker, Yuzu Kosho, Tokyo pickles (gf df nf)

Buxton smoked trout, sweet corn blini, zucchini pickle, chive creme fraiche

House smoked salmon rillettes, rye lavosh, Gin & dill cucumbers (nf)

Spanish salt cod, potato, chive fritters, bravas garlic aioli (nf)



## **VEGETARIAN & PLANT BASED**

Tartlet: Fresh fig, sage & smoked feta (v) Avail Jan-May

Tartlet: Semi dried tomato & artichoke tapenade, whipped ricotta (v nf)

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

Bruschetta: Tomatoes, basil, sea salt & olive oil (vg df)

Gougeres: French cheese puffs, velvety Mornay sauce (v nf)

Petite cannoli: Beetroot, smoked feta, nigella (v nf)

Spanakopita: Lemon ricotta, spinach, mint, crispy Greek filo pies (v nf)

Sweet corn, mint & zucchini fritters, creole aioli (v nf)

Southern-fried cauliflower, jalapeno ranch (vg)

Cherry tomato & goat cheese flatbread (v)

Baby Hasselback potatoes, roasted garlic Caesar aioli (gf v)

Crumbed & stuffed green olives, goat cheese, chilli & lemon zest (v)

Focaccia: Mascarpone, Preserved lemon, sundried Tomato capers, parsley (v nf)

## **CROWD FAVOURITES**

General Tso popcorn chicken, MF sweet & sour sauce, spiced popcorn (gf df nf)

Chicken parmigiana; Our take on a classic (nf)

Pork, fennel & apple sausage rolls, Roongs kick-ass tomato chutney (nf)

Roast chicken sandwich, lemon & dill mayo (nf df)

Flash fried calamari, lime & sumac aioli (gf df nf)

Butternut pumpkin & 3 cheese arancini, basil & parmesan aioli (v)

Croquette: Cheesy pasta Alla vodka, extra vodka sauce (v nf)

## **CANAPES ELEVATED\***

Add on at MP

Oysters: market's finest served natural, Pernod jelly or Thai Ginger nam pla (gf nf df)

Tartlet: Scallop Crudo, green apple, Tobiko, chives, crème fraîche

Limoncello cured kingfish, marinated tomatoes, salmoriglio dressing (df nf)

Crostini: Wagyu beef bresaola, fig, Stracchino, Finesse quince paste (nf)

Jamon, Manchego, saffron pressed bikini sandwich

## **BIGGER BITES**

King prawn Katsu bao, Singapore chilli sauce, fine slaw (nf)

Banh Mi croissant, roast pork, pickled carrot, cucumber, hoisin mayo (nf)

Buttermilk fried chicken mini bun, hot honey, bread & butter pickles, ranch mayo (nf)

Roast beef & chip roll, bearnaise aioli, roquette, crispy shallots

Cheeseburger slider, tomato, cos, cheese, pickles, tangy mayo

Miso caramel pork bao, Green papaya slaw, holy basil, coriander (or maybe not coriander) (nf)

Mortadella & provolone cheese Panni, sundried tomato mayo, Giardiniera

BBQ chicken brioche roll, caramelised onion & capsicum, tomato, salsa verde

Beetroot & carrot falafel mini bun, eggplant hummus, Tahini, pickles (v nf)

Pulled jack fruit & corn taco, crispy tortilla, burnt tomato salsa, Vegan chipotle aioli (df nf vg)

3 cheese toastie, roasted garlic aioli, smoky tomato chutney (nf)

## **BOWLS & MINI PLATES**

Rose harissa lamb shoulder, warm lemon garlic potatoes (gf nf)

Prawn & pork dumplings, coconut chilli crunch, soy & yuzu dressing (df nf)

Butter chicken, Indian yoghurt, roti paratha (nf)

Cypriot keftedakia: Pan fried pork & beef meatballs, smoked Tzatziki (gf nf)

Green curry chicken, pea eggplant, holy basil, pandan rice (gf nf)

Ricotta, fresh basil & spinach gnudi, Pinot Grigio tomato sugo, shaved parmesan (v)

Alla vodka penne pasta, basil, sundried tomatoes, confit garlic cream, parmesan (v)

Devils Bend mushroom risotto, peas, thyme, grated pecorino (gf v)

Special Kimchi fried rice, nori, shredded omelette, veggies, toasted sesame (gf v df)

## **DESSERTS**

Panna cotta: Black forest chocolate, sour cherry curd, kirsch cream (nf)

Sticky date pudding, spiced bourbon caramel, toffee popcorn (nf)

Torched lemon & yuzu meringue tartlet (nf)

Freshly baked chocolate, peanut butter & marshmallow brownies

Baby Pavlova, passion fruit, dollop of cream (gf nf)

Classic Tiramisu spoons (nf)

Warm apple & cinnamon empanadas e.g. South American mini pies (nf)

Fresh mango & sticky rice, salted coconut cream, toasted sesame (gf df nf)

Cannoli: Frangelico chocolate mint & strawberry vanilla crunch (nf)

## **CHEF STATIONS\***

Add on to your event. Cooked live & served straight to your guests.

### **PARMESAN PASTA WHEEL**

Select one

Cacio e Pepe bucatini, Alla vodka penne, Alla Norma casreccce tomato sugo or  
gnocchi parmesan fondue

\*Add on: cured Guanciale, freshly shaved prosciutto, Nonna's meatballs or garlic prawns MP

### **SEAFOOD STATION**

A selection of freshly shucked market's finest oysters with garnishes & sauces, peeled king  
prawns with lemon wedges, rosa aioli & 80's cocktail sauce, whole gravlax of salmon with blinis  
,condiments & bowls of white anchovies.

### **PAELLA STATION**

Select one

Fresh local fish, mussels, prawns, chorizo, sofrito, Calasparra rice, saffron, fresh herbs (gf df nf)

Free range chicken & chorizo, sofrito, Calasparra rice, saffron, fresh herbs (gf df nf)

### **SOUVLAKI & GYROS**

Souvas are made to order with your choice of meat, freshly made pitas, Greek style salad and  
house-made condiments & sauces.

### **DUMPLING BAR**

A vast array of dumplings piled high in steamer pots with real wow factor, surrounded by sauces,  
condiments, broths and pickles.

### **TACOS & NACHOS**

Mountains of flavour and interactive fun with heaps of charm.

You pick the toppings, and we serve them fresh in tacos and corn nachos.



## **GRAZING TABLES\***

### **Dips & Spreads**

Freshly made & seasonal, all served with fresh veggies, lavosh, toasted & fresh bread

### **Antipasto**

ocal & imported cured meats & cheeses, olives, fresh, pickled & charred veggies, semi-dried tomatoes, olives,,  
toasted nuts, fresh breads & lavosh

### **Cheese**

SSelection of local & imported cheeses

Finesse quince paste, port poached figs, honey, fresh & dried fruits, toasted nuts, fresh breads & lavosh

## **GRAZING PLATTERS**

Platters serve 15 to 20 guests, priced per platter

Dips & Spreads

Antipasto

Mezze

Cheese

Fruit