Canape Menu

Minimum spend $48pp

$8 items (2 per serve)

Meat

Honey soy chicken tenderloin kebab with black sesame seed
Tandoori chicken with green chilli & lime yogurt (gf)
Chargrill meatballs with smoky glaze
Ripped Serrano ham, parsnip cream & red onion jam on sourdough

Seafood

Prawn and chive gyoza
Mixed sushi and nigiri with wasabi and soy
Crispy prawn twists from fresh chilli and soy

Vegetarian

Popcorn Cauliflower Tempura (New)
Crispy Spring roll with sweet chilli sauce
Zucchini flower with tomato relish
Tomato, fetta and basil Bruschetta
Roast pumpkin, goats curd and Spanish onion tartlet
Mushroom and mozzarella arancini with and herb dipping sauce
Pumpkin and fetta arancini (GF)

Dessert Canapés

Portuguese tarts (1 pp) (New)
Hot Churros with chocolate dipping sauce

$10 items (2 per serve)

Meat

Hot
Fragrant Mediterranean lamb backstrap kebab with minted tzatziki
Beef Wellington with roast tomato relish
Duck Spring Roll (New)
Twice cooked crispy pork belly with apple glaze (New)

Cold
Rare roast beef served with balsamic beetroot relish & horseradish cream
Tandoori & natural yoghurt chicken on potato rosti topped with caramelised onion
Classic Peking duck pancake, hoisin sauce, cucumber & spring onion

Seafood

Hot
Scallop and prawn dumplings (New)
Pan fried scallops on wasabi pea puree with crispy pancetta
Crispy tempura tiger prawn with chilli & soy dipping sauce
Flame grilled teriyaki salmon brochette with mango and coriander dressing (gf)

Cold
Salmon gravlax, avocado tomato, lime salsa tartlet
Pancake rolled with crabmeat, shredded surimi, cream cheese & shallots
Kingfish ceviche with coconut, chilli and lime (New)
Freshly shucked rock oysters served on rock salt with pomegranate vinaigrette (gf)

Vegetarian
Hot
Sweet potato and manchego cheese empanada
Mixed mushroom ragu topped with sourdough & herb crumb
Pan fried goat cheese and roast pear on toasted sourdough
Pakora of Cauliflower, eggplant, zucchini, fresh spinach and onion, deep-fried until golden
Cold
Chilled watermelon with haloumi & balsamic reduction (gf)
Roasted beetroot, Persian feta & orange tartlet
Moroccan spiced cauliflower salad with quinoa & honey yogurt
Vietnamese rice paper rolls with fresh chilli and soy (gf)
Dessert Canapes
Gelatissimo Bambino Cones
Chocolate Éclair filled with Chantilly Cream

Substantial $9pp (1 per serve)
Banh Mi - Vietnamese French Baguette
Smokey pulled pork, Asian slaw
Shredded beef, sauerkraut, melted gruyere, cornichons
Falafel with fresh hummus, mint & coriander (v)
Chipotle chicken, sweet corn & coriander salsa
Garlic king prawns, salsa rojo & shaved fennel

Sliders on freshly baked brioche rolls
Prime beef slider with aged cheddar cheese, tomato relish and pickle
Pulled pork, salsa fresca, green tabasco, coriander salad
Spiced lamb fillet, tomato & eggplant kasoundi, minted yoghurt
Char grilled haloumi, onion marmalade, spiced tomato & jalapeno salsa

Classic beer battered flathead fillets with chips and tartare

Deluxe Substantial $12pp (1 per serve)
Hot
Southern Indian style vegetable curry with basmati rice (v)
Chu Chee Curry – red curry with kaffir lime and coconut cream (prawn or chicken)
Cold
Lobster roll with avocado, eschalot and lime mayonnaise on brioche roll (New)
Thai salad - rice noodles, coriander, mint, Asian greens, zesty lime dressing, fried shallots (beef or chicken)
King prawns, limoncello dressing, orange & fennel salad (gf)
Roasted asparagus, quinoa, grilled haloumi, preserved lemon & mint (v, gf)
BBQ duck salad, lemongrass and ginger dressing (gf)

Optional Extras

Grazing Supper Station $14pp

Choice of meat:
Glazed honey mustard baked leg ham
Or/
Chicken Buffalo wings with Sriracha

Served with pickles and mustards
Creamy potato salad with soft boiled egg and baby capers
Mixed salad with caramelised balsamic dressing
Fresh baked rolls

Charcuterie Boards $14pp

A selection of cured meats, olives, pickled vegetables, pate and fresh crusty baguette

Fresh Fruit Platters $9pp

A delicious selection of fresh, seasonal fruits

Cheese Boards $12pp

Tarago River Gippsland brie, Dynasty blue & Maffra cheddar w Maggie Beer fig paste, flat bread, lavosh, fresh & dried fruits

Combination of all these $25pp

Fixed Item Budget Menu $40pp + Chef charge $400 (New)

Chargrilled meatballs with tomato relish
Assorted party pies
Mixed sushi
Vegetable Spring rolls
Salt and pepper prawns
Pumpkin and fetta arancini

Chef Favourites Menu $50pp

Tandoori chicken with green chilli & lime yogurt (gf)
Crispy prawn twists from fresh chilli and soy
Mixed sushi and nigiri with wasabi and soy
Zucchini flower with tomato relish
Classic Peking duck pancake, hoisin sauce, cucumber & spring onion
Prime beef slider with aged cheddar cheese, tomato relish and pickle

Yum Cha Menu $48pp

Vegetable Spring Rolls
Steamed bbq pork buns
Har gow
Siu mai
Salt and pepper prawns
Stir fried egg noodles

Classic Buffet $59pp

Canapes on arrival
Mixed sushi and nigiri
Crispy prawn twist with fresh chilli and soy
Buffet
Mustard & pepper glazed beef sirloin, merlot & eschalot jus (gf)
Corn fed chicken breast, creamy lemon and chive sauce (gf)
Accompaniments
Roasted chat potatoes, sea salt, rosemary & garlic &extra virgin olive oil (v, gf, df)
Steamed baby beans w lemon, chilli & garlic (gf)
Rocket, pear & parmesan salad, white balsamic vinaigrette (v, gf)
Baby spinach, fetta, semi dried tomato, pinenuts, citrus dressing (v, gf)
Fresh baked Laurent patisserie mini baguettes
Dessert
Crispy churros with chocolate dipping sauce and fresh strawberries

Optional Upgrade $8pp
Smoked salmon with dill and baby capers

Premium Buffet $79pp

Canapes on arrival
Mixed sushi and nigiri with wasabi and soy
Zucchini flower with tomato relish
Rare roast beef served with balsamic beetroot relish & horseradish cream
Buffet
Lamb noisette, minted yoghurt (gf)
Corn fed chicken breast, creamy lemon and chive sauce (gf)
Crisp-skin Cone Bay barramundi fillets, fresh chilli, lime and coriander (gf)
Queensland tiger prawns with aioli and lemons (gf)
Accompaniments
Roasted chat potatoes, sea salt, rosemary & garlic & extra virgin olive oil (v, gf, df)
Steamed baby beans w lemon, chilli & garlic (gf)
Rocket, pear & parmesan salad, white balsamic vinaigrette (v, gf)
Baby spinach, fetta, semi dried tomato, pinenuts, citrus dressing (v, gf)
Glass noodle salad, carrot, coriander, mint, sesame, lime & chilli dressing (v, df, gf)
Fresh baked Laurent patisserie mini baguettes
Dessert Canapés
Portuguese Custard Tarts

Optional Upgrade $8pp
Smoked salmon with dill and baby capers

Formal Menu $94pp

Choice of 3 Canapes to start

Grilled Rare yellow fin tuna, shaved fennel, orange, aioli (gf)
Poached dice chicken mixed with mayonnaise & egg on potato rosti topped with dill
Baked forest mushroom tartlet with truffle oil (v)
Tempura prawn with sweet chilli and soy dipping sauce
Peking duck pancake with cucumber and hoisin sauce
Mushroom and mozzarella arancini with roasted tomato salsa
Heirloom tomato bruschetta tartlet with caramalised balsamic
Smoked salmon roulade with cream cheese and chive
Mediterranean lamb kebab with tzatziki
Freshly shucked Sydney rock oysters with a pomegranate vinaigrette

Choice of two main courses (served alternately):

Sage and spinach pesto risotto (V)
Petaluma ocean trout fillet with crispy skin, steamed broccolini and paris mash
Amelia Park free range lamb rack slow roasted with salsa verde, potato fondant, light jus & butter poached beans
Oakleigh Ranch eye fillet with twice cooked potato gratin, madeira jus, honey poached carrots
Roast chicken with salsa tartufata truffle sauce and butter poached beans

Served with a mixed leaf salad on each table and fresh baked Laurent patisserie mini baguettes

Choice of two Desserts (served alternately):

A decadent warmed flourless chocolate cake served with chantilly cream and warm chocolate sauce (GF)
Vanilla pannacotta with a raspberry coulis (GF)
Apple tarte tatin on top of a golden puff pastry disc and King Island double cream
Lemon curd tart in a sweet butter shell and a mixed berry compote
Tiramisu with vanilla bean mascarpone cream, chocolate crumb soil and pistachio biscotti

Beverages (min 3 hours)
Classic Package
$14.00pp/ph
White Wine: De Bortoli Lorimer Semillion Sauvignon Blanc, Chardonnay
Red Wine: Deen Vat 8 Shiraz, Cab Sauv
Sparkling Wine: Lorimer Chardonnay Pinot Noir, Pink Moscato, Fizzero (0%)
Rose: Rose Rose (King Valley, VIC)
Beer: Great Northern, VB, Furphy, XXXX Gold, Better Beer Zero
Soft Drinks: Coca-Cola, Coke Zero, Solo, lemonade, orange juice, sparkling mineral water, dry ginger ale, tonic water (all bottled), tea and coffee
Optional Beer Upgrade $2pp/ph
Optional Standard Spirit Upgrade $7pp/ph

5 Star Premium Package
$17.00pp/ph
White Wine: Yarra Valley Villages Chardonnay, La Boheme Pinot Gris
Red Wine: Yarra Valley Villages Pinot Noir, Villages Heathcote Shiraz
Sparkling Wine: Este Non-Vintage
Rose: La Boheme Act Two Dry Rose
Beer: Peronii, Corona, Sommersby Apple Cider, Boags Light (plus beers in classic package)
Soft Drinks: Coca-Cola, Coke Zero, Solo, lemonade, orange juice, sparkling mineral water, dry ginger ale, tonic water (all bottled), tea and coffee
Optional Standard Spirit Upgrade $7pp/ph

7 Star Premium Package
$24.00pp/ph
White Wine: Tulloch Julia Semillon, Tulloch EM Limited Release Chardonnay
Red Wine: Lusatia Park Pinot Noir, Tulloch Limited Release 88 Cab Sauv
Sparkling Wine: Josef Chromy
Rose: Miraval Cotes de Provence
Beer: Stone & Wood, Peroni, Birra Moretti, Corona, Sommersby Cider, Boags Light (plus beers in classic package)
Soft Drinks: Coca-Cola, Coke Zero, Solo, lemonade, orange juice, sparkling mineral water, dry ginger ale, tonic water (all bottled), tea and coffee
Optional Standard Spirit Upgrade $7pp/ph

Optional Spirit Standard ($7pp/ph)
Gordons Gin, Smirnoff Vodka, Jim Beam, Red Label Scotch, Captain Morgan Spiced Rum, Bundaberg Rum, Aperol
Optional Spirit Top Shelf ($12pp/ph)
Hendricks Gin, Grey Goose Vodka, Woodford Reserve Bourbon, Johnny Walker Black Label, Jack Daniels, Canadian Club, Southern Comfort, Captain Morgan Spiced Rum, Bundaberg Rum, Tequila, Aperol

Non-Alcoholic Beverage Package $5pp/ph
Coca-Cola, Coke Zero, Solo, lemonade, orange juice, sparkling mineral water, dry ginger ale, tonic water (all bottled), tea and coffee

Cocktails $18

Margarita (classic/coconut/spicy)
Mojito
Moscow Mule
Summer Rum Punch
French 75
Cuba Libre