



EVENT MENU OPTIONS - 2023

LIGHTER STYLE COLD CANAPES

Lobster Sliders

Beef Tartar on Crispy Bread,  
Truffle Mayonnaise, Parmesan Cheese

Sydney Rock Oysters, Mignonette

Goats Cheese and Red Capsicum Vol au Vant

Beetroot Cured Salmon, Fennel, Lime, Mint

Duck Pancakes with Cucumber and Shallot

Smoked Salmon Blini with Crème Fraiche,  
Chives and Caviar

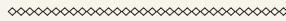
Bruschetta, King Prawn, Garlic Mayonnaise

Vegan Foie Gras, Sour Cherries, Crispy Bread

Salmon Tartare, Cucumber, Capers, Horseradish Cream

Chicken Liver Parfait on Brioche with Orange Jelly and  
Cornichon

Chilli Garlic Masala Bitton Prawn Cocktail



MORE SUBSTANTIAL HOT CANAPES

Salt and Pepper Prawns , Spicy Mayonnaise

Moroccan Spiced Chicken Skewers, Cumin Yogurt

Mini Burgers

Macaroni Cheese and Truffle Croquette

Cauliflower and Truffle Beignet

Chorizo and Pork Sausage Rolls, Bitton Spicy Tomato Sauce

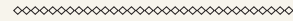
Mini Croque Monsieur  
French Onion and Gruyere Tart

Mini Ham and Gruyere Croissant

Vegetable Bhajis, Coriander and Mint Dressing

Beef Bourguignon Pie

*Selection of 7 canapes for 56pp (max 3 substantial),  
9 for 63pp (max 4 substantial),  
12 for 78pp (max 5 substantial)*



PLATTERS FOR THE TABLES

Charcuterie Board Selection of Cured Meats,  
Rillettes, Terrines with Breads,  
Jams and Chutneys - 15pp

Antipasto Board Grilled Vegetables,  
Smoked Fish, Olives, French Cheeses, Grissini Sticks,  
Breads and Dips - 13pp

Cheese Board Selection  
French and Australian Cheeses with Crackers,  
Dried and Fresh Fruit, Nuts, Breads - 18pp

Seafood Board Prawn Cocktail, Natural Oysters,  
Salmon Tartare, Moreton Bay Bugs,  
Salt and Pepper Squid - 28pp

Mixed Dessert Canapés  
Crème Brulee , Lemon Tart, Macarons,  
Mini Cupcakes - 12pp

