

eat DRINK

CATERING EVENTS STYLING

CANAPÉS

FROM THE BUTCHER

baby cheese burgers, aioli, caramelized onion, baby spinach, pickle;
beef churrasco sticks - homemade barbecue sauce, dash of rum;
sticky beer and miso lamb ribs, caramelised lemon;
homemade veal & pork sausage rolls, tomato relish;
meatball sliders, swiss cheese, onion jam;
mini lamb cottage pies, parmesan mash;
moroccan chicken or lamb filo cigars, harissa yoghurt;
orange caramelised pork belly, cauliflower puree, quince & orange syrup, crispy sage;
mojo pulled pork slider, mojito mayo and red cabbage slaw;
tequila chicken sticks - lemon, thyme, garlicky marinade, tequila splash, rocket mayo;
southern fried chicken lovely legs, texan ranch dressing;
portugese crumbed chicken, saffron & peri peri aioli, lemon squeezes;
baby bacon and egg pies - little bacon, egg, sage & slow roast cherry tomato tarts;
rare roast beef, horseradish cream, cornichon, parmesan toast;
chicken, walnut, celery and mint mini fingers;
smoked bangalow ham, manchego, baby cos, dijonnaise finger sandwich

from \$4.50 each min 3 x canapés

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THE VEGGIE PATCH

vegetarian arancini (seasons best flavours), gorgonzola dip;

zucchini, pea & haloumi fritters, lemony yoghurt;

cup of chips - crispy polenta chips, chilli salt, lemon aioli;

baby dutch creams - fried baby potatoes on a stick, lemon salt, pink pepper, hollandaise dip;

sweetcorn doughnuts, chilli salsa sprinkle, guacamole;

vietnamese rice paper rolls, hot mint, nam jim dip;

baby pizzas, potato & rosemary or classic margarita;

veggie burger - chevre, onion jam, pear, lambs ear;

empanadas - blue cheese, celery and toasted pecan OR roasted pumpkin, parmesan, silverbeet & chilli;

creamy mushroom tartlet, gorgonzola and thyme, walnut crumble;

baby beetroot tartlet, puy lentils, hazelnuts, spanish onion, feta;

green olive, preserved lemon, pinenut, micro herbs en croute;

roast maple butternut, rocket, cream cheese, toasted walnuts, spanish onion, finger sandwich;

smashed broadbean bruschetta - persian feta, walnut, mint, lemon oil

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TOP SHELF

little wellingtons - fillet mignon, mushroom, pate, flaky pastry;

rack of lamb - herb infused cutlets, redcurrant glaze;

tempura zucchini flower, pesto chevre stuffing;

bahn mi - ginger caramelised pork belly, asian slaw, pickles, sriracha mayo;

chinese steamed bun - shredded 5 spice duck, pickled cherry, tatsoi, spring onion, ling
lings special sauce;

sugar cane prawns, chilli, lime, lemongrass & coriander, wrapped on a sugarcane stick,
nam jim dip;

prawn cocktail in a little boat - baby cos, avocado, thousand island sauce, caperberry,
salmon pearls;

popcorn prawns - crispy fried prawns, zinger mayo, chilli popcorn crunch, takeaway
cone;

kingfish ceviche, lemon oil, fennel & walnut crumble, mustard leaf;

eat drink family kitchen yum cha steamer - house made pork dim sim, chicken & ginger
OR water chestnut & coriander pot sticker dumplings,

& sticky duck buns, sauces to match;

peking duck pancakes, hoisin sauce, duck crispy crackle, mandarin dust

**these are our top shelf options and can be substituted into
your menu for an additional \$ 1.50 per selection**

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OFF THE BOAT

oysters a la natural with lemon & lime squeezes OR with wasabi mayo, salmon roe OR margarita jelly & preserved lemon pearls;

french red wine & eschallot vinaigrette (select one);

salmon gravalax, light rye, lemon dill cream cheese, hot mustard, pickled red onion;

tea smoked trout tartlet, celeriac remoulade, baby capers, lemon;

crispy coconut prawns, mango chilli mayonnaise;

asian chop chop prawns, zingy lime mayo, chilli, herbs, peanut crunch in a crispy wonton cup;

bbq prawn skewers, chilli, garlic, lemon & herb marinade, caramelized lemon squeezes;

barramundi fish cakes, ginger black sesame syrup, coriander;

snapper fingers - panko crumb, caperberry lime tartare, lemon salt;

mini fish & chip cones; panko crumb snapper, shoe string fries, house-made tartar;

salt & pepper crispy squid, chilli kaffir soy;

grilled scallops, serrano ham wafer, saffron cream;

crispy snapper, spicy salsa, coriander, tequilla mayo, little taco

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