

DORSETT

MELBOURNE

CANAPÉS
MENU



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MELBOURNE

CANAPÉS

1/2 Hour Cocktail Package - \$28 per person
(Chef's selection of 2 cold and 2 hot items)

1 Hour Cocktail Packages - \$42 per person
(Please select 3 cold and 3 hot items)

2 Hour Cocktail Package - \$56 per person
(Please select 3 cold, 4 hot and one substantial)

3 Hour Cocktail Package - \$84 per person
(Please select 4 cold and 6 hot items and 2 dessert items)

Additional items can be added to your selected cocktail package for \$4.50 per person, per item.

COLD CANAPÉS

Medley melons, goats curd, chive, aged balsamic caviar, fennel crisp (V)

Victorian burrata with semi-dried heirloom tomatoes, olive candy, balsamic pearls, basil (V)

Buckwheat flour blini, smoked salmon, sour cream, salmon roe, pickled onion

Rockmelon with burnt figs, prosciutto, vincotto

Poached prawns in green tea cone, lime and green apple salsa

Spicy tuna in crisp seaweed, togarashi and saffron aioli

Sand crab millefeuille, wasabi cream in beetle leaf

Smoked salmon tarter in puff pastry cup, whipped lemon cream, petit lemon balm

HOT CANAPÉS

Forest mushroom arancini, tomato and date chutney, saffron mayo, truffle powder (V)

Roasted vegetable quiche with bush tomato salsa. (V)

Braised wagyu short rib, truffled celeriac puree, toasted pepita, wasabi

Five spiced Peking duck, red beans, chilli caramel, scallion, mandarin gel in steam bun or mini taco

Szechuan pepper and salt calamari popcorn, chilli and pineapple jam

Victorian Beef and burgundy mini pie

Butter poached Hervey Bay scallop, cauliflower puree, salmon roe

Sticky pork belly in bao bun, sweet and sour eggplant, cucumber, pork floss

DESSERT CANAPÉS

Chef's choice of exotic dessert canapés

SUBSTANTIAL CANAPÉS

\$12 per item - one per person

Wild garlic smeared flat bread, wild rocket, sun dried tomatoes, olive (V)

Truffle and pecorino risotto (V)

Crisp tofu with sweet chilli and tamarind sauce (V)

Pork belly sliders with five spice glaze and Asian slaw

Chicken schnitzel sliders with sauce gribiche

Pork, five spice, hoisin in steamed buns

Teriyaki chicken with Japanese rice, pickle and furikake spice

Crab fried rice with sambal

Butter chicken served with mini garlic and cheddar naan bread

Middle Eastern spiced lamb shank, parsnip puree and rosemary smeared flat bread

Vegetarian (V) | Vegan (VG) | Gluten-free (GF) | Dairy-free (DF) | Nut-free (NF) | Seafood-free (SF)