

CANAPES

Celebrate your event with us on our Mezzanine or exclusively buy out one of our venues and treat your guests to our delicious canape selection. Each canape uses all local ingredients and have been inspired by our amazing produce partners with ideas imported directly from our neighbourhood. Ask our team if you need something personalised.

Cold Items	Hot Items	Sweet Treats	Substantial Options
Streaky Bay Oyster with Citrus Apple Dressing and Balsamic Pearls (Gluten Free)	Braised Beef Cheek Tartlet with Pecorino and Chives	Premium Cheesecake Tiramisu Piccolo	Brisket Burger Sliders with American Cheese, Tomato and Ketchup
Yellowtail Kingfish Lavosh with Avocado and Green Chilli Puree	Roasted Pork Belly with Apple Puree and Cabbage Slaw	Coffee Crème Brulee Nutella Ricotta Cannoli	Mushroom & Truffle Fregola
Beef Tenderloin Tartare Tartlet with Spicy Caper Mayo and Cured Egg Yolks	Gluten Free Pumpkin Arancini (Vegan and Gluten Free)		Beef Cheek Ragu Tube Pasta with Parmigiano 36 months
Sicilian Smoked Cauliflower with Raisin Honey Vinaigrette (Vegan and Gluten Free)	Mushroom and Truffle Arancini		Grilled Chicken Kebabs with Spicy Mayo
Heirloom Cherry Tomato Bruschetta with Burratina, Micro Basil and Vincotto	Caramelized Onion & Spicy Nduja Croquettes		Prosciutto Croquettes with Balsamic Glaze
Poached Pear with Blue Cheese on Crostini	Curried Prawn Skewers with Herb Mayo		Ham and Cheese Croissant
			Vegetable and Cheese Quiche
			Egg Mayo Croissant

2 hour canape package (choice of 5 canapes) (cold/hot/sweet)	\$63 pp
Additional hour (3 pieces pp) (cold/hot/sweet)	\$20 pp
1 substantial canape	\$18 pp
Mixed nuts & marinated olive bowls	\$10 pp

15% public holiday and 10% Sunday surcharge applies