



CAPELLA
SYDNEY



THE MENU
CANAPÉS

THE MENU

CANAPÉ RECEPTION



30 minutes	\$45.00 per person - including 3 cold items
1 hour	\$60.00 per person - including 2 cold items, 2 hot items
2 hours	\$90.00 per person - including 3 cold items, 3 hot items
3 hours	\$130.00 per person - including 5 cold items, 4 hot items

THE MENU

CANAPÉ RECEPTION



COLD CANAPÉS

Tuna Tataki, Spicy Mayo, Sea Blite (GF/DF)

Yarra Valley Salmon Roe Tartlet, Chive Creme Fraiche, Dashi (GFO)

Oscietra Caviar Vol Au Vent, Lemon Stracciatella

Pani Puri Vegan - Crispy Semolina Shells, Spiced Potato And Chickpea,
Tamarind And Cumin Yoghurt (VG)

Queensland Spanner Crab Tartlet, Avocado Mousse, Finger Lime

Lobster Brioche, Baby Cos, Yuzu Mayo

Roasted Sugar Plum Tomato tart, Burrata, Basil Oil (V/GFO)

Chicken & Truffle Mousse Toast, Cornichon, Pickled Onion (DF/GFO)

Beef Carpaccio, Charcoal Bread, Aioli, Egg Yolk Gel (GF/DF)

THE MENU

CANAPÉ RECEPTION



HOT CANAPÉS

Prawn Toast, Yuzu Aioli (DF)

Sweet Potato Croquette, Spicy Tomato Arrabbiata (V)

Mushroom, truffle and Parmigiano Reggiano Arancini (V)

Orange Glazed Pork Belly, Spicy Sumac Mayo (GF/DF)

Wagyu Beef Skewer, Salsa Verde (GF/DF)

Crispy Chicken Slider, Provolone, Coleslaw

Beef Ossobuco Pie, House Made Tomato Relish

Spinach And Mushroom Pie, Porcini Bechamel (V)

Yamba Prawn Tempura, Chilli Mayo (DF)

THE MENU

CANAPÉ RECEPTION



DESSERT CANAPÉS

\$10.00 per person, per item

Citrus Meringue Tartlet

Raspberry And Lemon Myrtle Bavarois, Vanilla Sable

Cherry Jam Lamington

Baked Cheesecake, Strawberry, Macadamia

Malfroy's Honey cake

Profiteroles, Dark Chocolate Cremeux, Almond Praline

Assorted Macaroons

Chocolate Bonbon