



CANAPE MENU / \$49 / 14 pieces per person

Sourdough Crumbed Snapper Brandade Fritters w/ Salsa Verde **(2 pce)**

Dill & Citrus Cured Salmon, Crème Fraîche & Salmon Caviar on Warm French Toast **(2pce)**

Petit Puff Pastry Tart w/ Portobello Mushrooms & Herbed Fromage Blanc **(2 pce)**

Roulade of Roasted Peppers, Labne, Capers & Chives on Sourdough **(2 pce)**

Olive & Gruyère Toasties **(2 pce)**

Chicken Liver Parfait w/ Grenache Jelly on Melba Toast **(2 pce)**

Freshly Shucked Oysters **(2 pce)**

Natural: Shallot Vinegar

Rockefeller: Spinach, Pernod Cream, Gruyère

CANAPE MENU is based on replacing a light meal

BEVERAGES

**Required 10 days prior to event to ensure your selections can be accommodated
WINES CHARGED "On Consumption"**

We recommend choosing:

Australian Sparkling or French Champagne (1 choice)

White Wine (2 choices)

Red Wine (2 choices)

Full Strength Beer (2 choices)

Light or Mid-Strength (1 choice)

All soft drinks, juices, mineral water offered as and when requested

EVENT DETAILS

*Final numbers confirmed 2 days prior to event, we will charge for confirmed numbers

*Dietary Requirements are required 7 days prior to event

*No workings or costs will be shown on your final printed menu

*All bills must be settled on the day of your event

*Menu items are subject to change due to seasonal variations & produce availability



HORS D'OEUVRES MENU 1 / \$54 / 13 pieces per person

Mini Scallop Brandade Tart, Hot Smoked Salmon, Salsa Verde **(2 pce)**

Zucchini Carpaccio Parmesan & Olive Oil Croûte **(2pce)**

Rillettes of Pork on Melba Toast **(2 pce)**

Petit Puff Pastry Tart w/ Portobello Mushrooms & Herbed Fromage Blanc **(2 pce)**

Polenta Bites w/ Chilli Tomato Jam **(2 pce)**

Pastilla of *Mount Barker* Chicken **(2 pce)**

Jambon Persillé (pickled pork & parsley terrine) Grape Fougasse, Ravigote Mayonnaise **(1 pce)**

HORS D'OEUVRES MENU 1 is based on replacing a main meal

BEVERAGES

**Required 10 days prior to event to ensure your selections can be accommodated
WINES CHARGED "On Consumption"**

We recommend choosing:

Australian Sparkling or French Champagne (1 choice)

White Wine (2 choices)

Red Wine (2 choices)

Full Strength Beer (2 choices)

Light or Mid-Strength (1 choice)

All soft drinks, juices, mineral water offered as and when requested

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HORS D'OEUVRES MENU 2 / \$69 / 15 pieces per person

Sourdough Crumbed Snapper Brandade Fritters w/ Salsa Verde **(2 pce)**

Dill & Citrus Cured Salmon, Crème Fraîche & Salmon Caviar on Warm French Toast **(2pce)**

Rillettes of Pork on Melba Toast **(2 pce)**

Petit Puff Pastry Tart w/ Portobello Mushrooms & Herbed Fromage Blanc **(2 pce)**

Pastilla of *Mount Barker* Chicken **(2 pce)**

Prawn & Preserved Lemon Risotto **(2 pce)**

Mini Blue Cheese Tart w/ Pear & Watercress **(1 pce)**

Grilled Chorizo Sausage **(2 pce)**

HORS D'OEUVRES MENU 2 is based on replacing a main meal

BEVERAGES

**Required 10 days prior to event to ensure your selections can be accommodated
WINES CHARGED "On Consumption"**

We recommend choosing:

Australian Sparkling or French Champagne (1 choice)

White Wine (2 choices)

Red Wine (2 choices)

Full Strength Beer (2 choices)

Light or Mid-Strength (1 choice)

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HORS D'OEUVRES MENU 3 / \$77 / 17 pieces per person

Mini Scallop Brandade Tart, Hot Smoked Salmon, Salsa Verde (2 pce)

Zucchini Carpaccio Parmesan & Olive Oil Croûte (2pce)

Rillettes of Pork on Melba Toast (2 pce)

Petit Puff Pastry Tart w/ Portobello Mushrooms & Herbed Fromage Blanc (2 pce)

Pastilla of *Mount Barker* Chicken (1 pce)

Prawn & Preserved Lemon Risotto (1 pce)

Freshly Shucked Oysters (2 pce)

Natural: Shallot Vinegar

Rockefeller: Spinach, Pernod Cream, Gruyère

Grilled Chorizo Sausage (2 pce)

Jambon Persillé (pickled pork & parsley terrine) Grape Fougasse, Ravigote Mayonnaise (2 pce)

Polenta Bites w/ Chilli Tomato Jam (1 pce)

HORS D'OEUVRES MENU 3 is based on replacing a 2 course meal (Entrée & Main)

BEVERAGES

Required 10 days prior to event to ensure your selections can be accommodated

WINES CHARGED "On Consumption"

We recommend choosing:

Australian Sparkling or French Champagne (1 choice)

White Wine (2 choices)

Red Wine (2 choices)

Full Strength Beer (2 choices)

Light or Mid-Strength (1 choice)

All soft drinks, juices, mineral water offered as and when requested

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HORS D'OEUVRES MENU 4 / \$88 / 21 pieces per person

Freshly Shucked Oysters (3 pce)

Natural: Shallot Vinegar

Rockefeller: Spinach, Pernod Cream, Gruyère

Crumbed: Tartare Sauce

Grilled *Exmouth* Scallop, Confit Tomato, Hummus on ½ shell (2 pce)

Blue Manna Crab Tartlet, *Yarra Valley* Salmon Caviar (2pce)

Quail Egg Benedict Tartlet (2 pce)

Mini Tart of Duck Confit, Caramelised Pear, Soft Polenta (2 pce)

Chive Blinis, Onion Confit, Crème Fraîche (2 pce)

Polenta Bites w/ Chilli Tomato Jam (2 pce)

Olive & Gruyère Toasties (2 pce)

Chicken Spinach & Ricotta Cakes w/ Ravigote Mayonnaise (2 pce)

Chickpea Battered Lobster Horns, Salsa Verde (2 pce)

HORS D'OEUVRES MENU 4 is based on replacing a 2 course meal (Entrée & Main)

BEVERAGES

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WINES CHARGED "On Consumption"

We recommend choosing:

Australian Sparkling or French Champagne (1 choice)

White Wine (2 choices)

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DESSERT HORS D'OEUVRES MENU

(Charged per piece – minimum of 30 pieces per item)

Mini Raspberry & Mascarpone Tarts **(\$4.50 each)**

Muscovado & Strawberry Meringues **(\$4.50 each)**

Mini Apple Galettes **(\$4.50 each)**

Mini Orange & Halva Cakes w/ Pistachio Crème **(\$4.50 each)**

Mini Chocolate Truffle Cakes **(\$4 each)**

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