

Canapés



\$2.30 Cold Canapés

- Beetroot and rhubarb pastry cup with crème fraiche (v)
- Tasmanian brie on crisp bread with fig & ginger chutney (v)
- Japanese nori rolls with wasabi and teriyaki sauce (gf)
- Italian bruschetta with basil & vine ripened tomatoes (v)
- Classic chicken caesar salad in a pastry cup
- Vegetable rice paper roll with mint & sweet chilli (v) (gf)
- Caramelised onion, cheddar and herb frittata (v) (gf)

\$2.60 Cold Canapés

- Seared prawns with mango and cucumber salsa (gf)
- Smoked salmon crème fraiche crepe with salmon caviar
- Lime and chilli infused blue eye with coconut mayonnaise (gf)
- Smoked bacon, pinenut and parmesan frittata (gf)
- Duck confit tartlet
- Smoked beef and tzatziki in a filo cup
- Marinated figs stuffed with cream cheese (v) (gf)
- Peking duck pancakes with cucumber, shallot & oyster sauce
- Smoked chicken & avocado savoury cone
- Chargrilled chorizo sausage with marinaded feta
- Buckwheat blini with bush spiced kangaroo

Cold Bowl food \$6.00

Served in a bowl or a noodle box

- Thai beef salad with glass noodles & chilli ginger dressing (gf)
- Moroccan spiced lamb, baby spinach salad with mint raita (gf)
- King prawn caesar salad with crispy garlic croutons
- Basil chicken pasta salad with roasted tomatoes
- Potato and dill salad with hot-smoked salmon (gf)

Drinks Service

We can provide a beverage package of

- ✓ Sparkling wine
- ✓ Red & white wine
- ✓ Beer & light beer
- ✓ Orange, coke and mineral water

\$20 per person for the first 2 hours of service.
Add \$4 per person for every hour beyond that.
Includes bar staff, glasses, ice tubs, ice and drinks trays.

If you would like to supply your own drinks, we can provide the glassware

We include in the menu price:

- ✓ Platters
- ✓ Paper napkins
- ✓ Commercial Oven
- ✓ Crockery & cutlery

Canapés



\$2.30 Hot Canapés

- Roasted vegetable, roma tomato & ricotta tartlet (v)
- Crispy tempura prawns with fresh lime mayonnaise
- Sundried tomato and basil risotto ball (v)
- Spiced potato & pea samosa parcel with sweet chilli (v)
- Singapore style spring rolls with sweet soy dip (v)
- Tandoori chicken skewers with mint yoghurt (gf)
- Double smoked ham and Tasmanian brie quiche
- Beer battered flathead goujons with lime tartare
- Fetta and spinach in crispy filo pastry (v)
- Warm fig & fennel scone with cream cheese & chives (v)
- Crispy veal ravioli with tangy tomato chutney

\$2.60 Hot Canapés

- Local scallops in the shell grilled with prosciutto (gf)
- Saffron seafood risotto ball with sweet chilli
- Cajun crab and corn cake with spicy plum sauce
- Chicken and tarragon filo roll
- Petite beef wellingtons
- Confit of pork belly with apple and fig chutney
- Prawn, scallop and ginger spring rolls
- Smoked salmon calzone
- Beef and guinness shepherd pies
- Thai fish cake with sweet chilli
- Lamb and roast capsicum skewers with satay marinade (gf)
- Corn fed chicken wrapped in prosciutto with roasted pepper

Hot Bowl food \$6.00

Served in a bowl or noodle box

- Trevally with lemon grass, lime, ginger & coconut rice (gf)
- Chicken with leeks, thyme & bacon in a cream sauce on rice (gf)
- Beer battered fish with crispy chips and lime mayonnaise
- Mild thai chicken curry with jasmine rice & fresh coriander (gf)
- Basil marinated lamb with roasted bintje and olive roullie (gf)
- Spinach and ricotta tortellini with a Mediterranean ragout (v)
- Beef and mushroom in a red wine ragout with jasmine rice (gf)
- Tandoori butter chicken with basmati rice & minted yoghurt (gf)
- Rosemary & parmesan roast chat potato with sour cream (v) (gf)

Prices are based on a minimum of 40 guests.

Prices for smaller groups are available on quotation.

Wait staff and chefs are charged at \$36 per hour

Optional Extras

If you don't have the following items, we can provide them

- ✓ Tables and chairs
- ✓ Table Linen
- ✓ Flowers and decorations
- ✓ Canapés on arrival
- ✓ Beverages and glassware
- ✓ Tea and coffee

Please select any of the canapés to total a minimum of \$14 per person

We suggest at least 8 canapés per person for 2 hours service time

10 canapés per person for 2-3 hours service time

10-12 canapés or 8 canapés + 2 bowls per person in place of a meal

Options



Mediterranean Antipasto Table - \$13 pp

As an entree or to supplement a plated, buffet or canapé event. A full antipasto display including a range of the following:

Prosciutto, vine leaf dolmades, char grilled capsicum, marinated fetta, marinated and stuffed olives, semi dried tomatoes, marinated feta, bocconcini, farmhouse cheeses, homemade dips with lavosh and a selection of crusty breads with fine olive oil and dukkah

Canapés on Arrival Package - \$8 pp

As an option for our Buffet and Plated menus, we will serve the following as your guests arrive.

Italian bruschetta with basil & vine ripened tomatoes (v)

Japanese nori rolls with wasabi and teriyaki sauce (gf)

Double smoked ham and Tasmanian brie quiche

Spiced potato & pea samosa parcel with sweet chilli (v)

Singapore style spring rolls with sweet soy dip (v)

Dessert Canapés Package \$8 per person

A mix of the following is a fun way to finish off the evening

Chocolate and kahlua mousse cone

Tiramisu cream chocolate cups with pistachio praline

Lime tartlet with glazed berries

Tasmanian apple and cinnamon crispy doughnut ball

Dips Platter \$50

Includes hommus, tzatziki & beetroot yoghurt with lavosh, Turkish bread and crisp vegetables (v)

Antipasto Platter \$70

Includes prosciutto, dolmades, char grilled capsicum, marinated fetta and olives, artichoke hearts, semi dried tomatoes, marinated feta & Turkish bread

Cheese Platter \$55

Fine Tasmanian cheeses with dried fruit, poached pears and crackers

Sandwich Platter \$50

Ten rounds of quartered sandwiches

Open Gourmet Sandwiches \$60

A selection of open gourmet toppings on sour dough

Seafood Platter \$90

Fresh local oysters, prawns, mussels, smoked salmon and scallops

Sushi Roll Platter \$60

Mixed nori sushi rolls with salmon, chicken, beef, wasabi and soy sauce (gf)

Fresh Fruit Platter \$40

Cakes and Pastries Platter \$55

Tea and coffee \$3.50 per person

Available with staffed events

