

Canapés



Cold Canapés \$2.70 per selection per person

West Haven Goats Cheese and Beetroot chutney in a ragout pastry (v)

Baked vine tomato's, capers, olive tapenade and caramelised red onion on a lavosh crisp

Tasmanian Brie on crisp bread with homemade fig and ginger chutney

Vegetable rice paper rolls with mint and sweet chilli (v, vg, gf)

Wild Huon Valley Mushroom, crème fraiche and fresh thyme croustade

Grilled Courgette with black olive tapenade, sundried tomato and fresh basil (v, vg, gf)

Vine ripened tomato, red onion and basil on a ciabatta base (v, vg)

Smoked Wursthaus ham, caramelised onion and pine nut frittata

Marinated chicken breast, pancetta, watercress and Caesar dressing on parmesan shortbread.

Antipasto Vegetable skewers with olives, sundried tomatoes and bocconcini (v)

Smoked eggplant pinwheel crepes with hummus & paprika (v, vg, gf)

Smoked Tasmanian salmon and crème fraiche crepe

Lemongrass prawn and coriander croustade

Lime and Chilli Infused local Blue Eye with coconut mayo

Seared prawns with mango and cucumber salsa

Tasmanian wallaby with beetroot relish on a bush spice blini

Confit duck terrine, red onion jam and toasted brioche

Smoked Wagyu beef with cucumber and lemon myrtle curd

King Island Blue Cheese, red wine pear and walnut tartlet

Broad bean bruschetta with goats cheese, mint and serrano ham

Smoked burrata tartine with vine tomatoes and salsa verde (v)

Freshly shucked Bruny Island Oysters topped with soy and mirin dressing

Peking duck pancakes with cucumber, shallots and oyster sauce

Chargrilled Chorizo with marinated feta and balsamic dressing

Smoked chicken and avocado savoury shell

Chicken and red wine terrine served on a crostini



Canapés



Hot Canapes \$2.70 per selection per person

- Sundried tomato and basil arancini (v)
- Tandoori Chicken skewers with mint yoghurt (gf)
- Wild Huon Valley Mushroom Croustade (v)
- Spinach and fetta filo with red pepper relish (v)
- King Island beef with thyme rosti, oven dried tomato & horseradish (gf)
- Singapore style spring rolls with sweet soy dip (v)
- Crispy tempura prawns with fresh lime mayo
- Tasmanian Brie tartlet with double smoked ham
- Saffron infused seafood arancini
- Local scallops in the shell grilled with prosciutto and balsamic reduction (gf)
- Confit of pork belly with apple, fig and ginger chutney (gf)
- Smoked Tasmanian salmon calzone with tomato relish dip
- Lamb and roasted capsicum skewers with a satay marinade (gf)
- Seared tuna rolled with black sesame, wasabi mayo and ginger
- Feta cheese, fresh coriander and harissa paste on a Moroccan spiced rosti. (v, gf)
- Corn fed chicken and tarragon wrapped in a prosciutto parcel
- Herb crusted lamb with mint and wasabi foam
- Parmesan and tomato jam soufflé
- Spicy Thai fish cake with sweet chili marmalade
- Sesame rolled chicken with mango mayonnaise
- Crisp chicken dumplings with chilli ginger and garlic
- Seared Tasmanian ocean trout with Sumac, lime & sea salt butter (gf)



Olive Tree Cate



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Canapés



Dessert Canapés \$2.70ea

- Chocolate and Kahlua mousse with coconut shards
- Tiramisu cream chocolate cups with pistachio praline
- Lime tartlet with glazed Tasmanian berries
- Delicate Chocolate eclairs
- Tasmanian apple and cinnamon crispy doughnut ball
- Mixed Macarons
- Miniature Cheesecakes
- Petite Vanilla slice



More Substantial Food

Bowl Food / Noodle Boxes / Sliders \$7.50ea

For a filling addition to your menu we can Serve the below in a bowl or a noodle box

Cold Bowls or Noodle Boxes

- Thai King Island 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
- Warm smoked Tasmanian salmon on a creamy potato and dill salad (gf)

Hot Bowls or Noodle Boxes

- Fresh Trevally with lemon grass, lime, ginger & coconut rice (gf)
- Slow cooked chicken with leeks, thyme & bacon in a cream sauce on a bed of rice (gf)
- Beer battered flathead with crispy golden chips and lime mayonnaise
- Mild thai infused chicken curry with jasmine rice and topped with fresh coriander (gf)
- Basil marinated lamb with roasted bintje and olive roullie (gf)
- Spinach and ricotta tortellini with a fresh Mediterranean ragout (v)
- Beef and Huon Valley mushroom in a red wine ragout served on a bed of jasmine rice (gf)
- Tandoori butter chicken pieces served over basmati rice & minted yoghurt (gf)
- Fresh Rosemary & parmesan roasted chat potato with a dollop of sour cream (v) (gf)



Canapés



Gourmet Sliders \$7.50ea

South Pacific Chicken burger with coconut mayo & grilled pineapple

Pulled Pork with red cabbage slaw and roasted apple

Angus Beef Burger with red onion marmalade and homemade tomato relish

Falafel burger with tzatziki dressing and spiced tomato chutney



Grazing Station

Add in a Grazing station - From \$9pp

Tasmanian cheeses, Antipastos, Baked breads, Charcuterie meats, relishes, pickles, Fruit, crackers, grissinis

From \$9pp (size of the station will depend on guests numbers and priced in conjunction with canape packages)

Grazing Station Menu by itself without canapes \$36pp

Selections of Tasmanian Cheeses - King Island Brie, Wicked Camembert, Variety of Ashgrove Cheddars, Roaring forties Blue

Charcuterie Meats- Chargrilled Chorizo sausage , Ham of the bone, Peppered crusted pastrami, Smoked Tasmanian Chicken, Mild hungarian salami, Prosciutto, smoked Tasmanian salmon

Breads- Baked Sourdoughs, Ryes, Rolls, Wholegrain breads and Grilled turkish bread

Water crackers, crisp breads, grissinis and wafers

Chutneys and dips, tomato relish, homemade pickles, onion jam, beetroot, hummus and tzatziki dips , pickled onions, cornichons, fig and ginger paste, quince paste, olive oil with balsamic vinegar and dukkah

Antipasto - Fetta cheese, antipasto vegetables, sun dried tomatoes, olives, dolmades

Salads - Pumpkin, rocket and pinennut salad, Freshly tossed garden salads

Dips Vegetables - Carrot, capsicum, cucumber batons, marinated mushrooms

Fresh sliced fruit and berries

Delicate sweet canapes, cakes and slices can be added for \$6pp



Beverage Services and Packages

Standard Beverage Package - Cascade or Boags Beer, Light Beer, Red, White and Sparkling wine, 5 seeds or Somersby Cider, Orange Juice, Soft drinks, Mineral Water

\$20pp for the first 2 hrs then \$4pp for each hr thereafter

Premium Tasmanian Package - Boags Premium and Cascade Beer, Light Beer, Tasmanian Red Pinot Noir, Tasmanian Chardonnay, Tasmanian Sauvignon Blanc and Tasmanian Sparkling wine, 5 seeds or Somersby or Mercury Cider, Orange Juice, Soft drinks and Mineral water

\$28pp for the first 2 hrs then \$6pp for each hr thereafter

If you choose to supply your own beverages then we can supply the staff and equipment to serve if required

Staffing

If you require wait staff to serve at your function then that is no problems. All wait staff are charged at \$40p/h from and return to our base in Hobart and all chefs are charged at \$45p/h. If you are having both a canape and beverage package then all food and beverage staff will be included within the prices quoted above for 50 or more guests within 15kms of Hobart.

All canapes listed above will require at least 1 chef and 1 food waiter onsite for a minimum of 3hrs, if this is not required then please contact us as a lot of the canapes are not suited to be delivered without assembling onsite

Minimum selection

All of the above canapes are for a minimum of 30 of 1 type, if you require less than this then please contact us for a quotation