



Canapés

\$24pp for 1 hr, \$38pp for 2 hr

Your pre-selection of 2 hot and 2 cold canapé items
from Chef's canapé menu

Cold

Tomato bruschetta w/ fresh basil on crostini V, G*, W*
w/ fresh basil on crostini

Goats cheese bruschetta V, M, H, G*, W*, WN
w/ pear, walnuts & honey on crostini

Smoked salmon bruschetta F, G*, W*, M
w/ dill crème fresh on crostini

Beef tartare E
w/ capers, onion, celery & fresh herbs

Hot

Grilled sirloin M
w/ potato dauphinoise & green peppercorn butter

Tandoori chicken skewers M, CN, H
w/ cucumber raita

Leek & fennel arancini balls V, G, W, E, M*
w/ truffle mayo

Beef brisket & wild mushroom croquettes E, G, W
w/ chipotle aioli

Potato & goats cheese parcels V, M, PN, G*
Polenta crusted w/ goats cheese

Desserts

Selection of mini macarons E, M, S, A

Berry Cheesecake V, G, W, M, S
Meringue, berry coulis, poached fruit, chantilly cream

Assorted cheeses V, G*, W*, M
w/ crackers & quince

Vegetarian **V** Gluten **G** Egg **E** Honey **H** Pine nuts **PN** Soy **S**
Almonds **V** Wheat **W** Fish **E** Milk **H** Cashew **CN**

We care about accommodating your dietary needs and will do our best to cater to any allergies or intolerances. However, as our kitchen handles various allergens in a shared environment, we cannot guarantee complete omission. Items marked with a * can be modified on request, but please note they will still be prepared in the same kitchen.

Let us know if you have any specific dietary requirements—we're here to help!