



CANAPE MENU

Share Boards

Charcuterie, cured meats, Manchego, dried fruits, candied nuts, pickle, baguette, fig preserve 34

Grilled flatbread, olive tapenade smoked stracachella with olive oil, pinenuts and pickle 24

Duck liver Parfait, blood orange gel, fig preserve, whipped butter and warm baguette 26

Cheese board - 3 Australian cheeses - served with crackers, muscatels, quince paste and honeycomb.

We also can provide a complete grazing table at \$25 per head, ask staff for further details.

Savoury Canapes

Toasted sourdough, smoked Straciatella, jamon, pickles 6

Tomato bruschetta with Persian feta and balsamic glaze 5

Tempura Shark Bay whiting, Asian slaw, naam jim 7

Portuguese Angus beef skewers 7

Angus beef fillet, potato rosti, Dijon mustard 8

Duck fat Kipfler potatoes, with garlic aioli 5

Pork, fennel and chorizo meat balls with rich tomato and basil sugo, truffle pecorino 5

36-hour braised lamb shoulder, mushroom, lentils truffle jus 7

Savoury tartlets filled with spinach, pumpkin and goats curd 5

Garlic chilli prawns 2 per serve 8

Smoked salmon, crème fraiche, dill blinis 5

Shark Bay scallop, smoked carrot puree, pea crumb 9

Smoked Portuguese chicken skewers, spiced mayo 5



Savoury Canapes continued

Lasagne, spinach and gorgonzola croquettes served with tomato chutney 6

Natural oysters, red wine vinegar and shallot dressing 6

Mushroom arancini with dipping sauce 6

Pork belly skewers with chilli caramel sauce 7

Beetroot and vodka cured salmon on seaweed salad with pickled ginger 7

Wagyu beef brisket gnocchi, spinach truffle jus pecorino 7

Basil pesto gnocchi, spinach and truffle pecorino 7

Sweet Tapas

Mini Eton mess \$7

Mini Tiramisu \$7

Mini Chocolate brownie \$5

Mini canoli \$5

Portuguese tartlets \$6

Mini Lemon tarts \$4

We are able to cater for most dietary requirements including gluten free, vegetarian and vegan