



CANAPES & FINGERFOOD

V- Vegetarian | Gf- Gluten Free | Df- Dairy Free | Vn- Vegan
Native ingredients* Chefs Choice*

CaterMe Suggests

2-3 Hour | select 6+ ideal before a main meal

3-4 Hour | select 8-10+ Pieces ideal for a sundowner

4+ Hour | select 10+ canape, 2-3 substantial ideal for birthdays, engagements & engagements & corporate events

4+ Hour | select 12+ canape, 3-4 substantial ideal for weddings.

Minimum 20 guests.

Pricing does not include equipment or service staff.

SEAFOOD

Freshly shucked oyster served natural with pomegranate and mignonette Gf, Df \$4.5

Freshly shucked oyster served Kilpatrick pancetta, grilled bearnaise. Gf \$4.5*

Freshly shucked oyster served with lime & chilli vinaigrette Gf, Df \$4.5

Freshly shucked oyster served with red Thai coconut sauce Gf, Df \$4.5

Shark Bay jumbo prawn wonton, Quandong peach*, honey and sesame glaze Df \$7.50

Seared scallop, carrot beurre blanc, black pudding brunoise (shell or spoon) \$9*

Smoked Salmon blinis, dill mousse, roasted black sesame \$4.5

Market Thai fish cakes, toasted brioche, sesame mayo \$4

Prawn & crab cocktail cones, old fashioned cocktail sauce \$4.5

Snapper crudo, coconut, lime granita Gf, Df \$5

Crumbed Hoki finger, dill tartare sauce, lemon \$6

Prawn toasts, lemongrass yuzu ponzu, fish roe \$4.5





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BEEF

- Yorkshire puddings with beef carpaccio, wild rocket and horseradish cream, Df \$5.5
- Balinese beef skewers, dark satay sauce, fresh coriander Gf, Df \$5.5
- Seared beef taco, sweet chipotle mayo, smoked cheese \$5
- Sliced beef sandwich, onion jam, aioli \$4.5
- Truffle beef sausage roll, chive aioli, parmesan \$4
- Beef steak & bacon savoury, smokey bbq sauce \$4
- Mini Rubeen sandwich, pastrami, Swiss cheese, sauerkraut, euro sauce, pickles \$4

LAMB

- Shepherd's pie, tomato relish \$4
- Cumin lamb sausage roll, Danish feta, tomato & olive relish \$4
- Moroccan lamb cutlets, salsa Verde, mint mayo \$8
- Lamb skewer, dukkha & herb crust, tahini yogurt, fresh herbs \$5
- Lamb kofta, pea puree, curry sauce \$5
- Shaved lamb rump blinis, chive cream, fresh herbs \$5

POULTRY

- Chicken and streaky bacon mignon, creamy sweet corn sauce Gf \$4.5
- Chicken satay skewers, dark satay sauce, fresh coriander Gf, Df \$4
- Stick chicken Karaage or spicy chicken bites, sesame mayo \$4
- Duck liver mousse wonton, popping pomegranate reduction \$4.5
- Slow cooked shredded duck spring roll, chilli sour textures, keycap manis \$6
- Black braised duck, thyme & shiitake mushroom arancini, garlic aioli \$5.5
- Chicken curry chicken pie, fried onion sauce \$4.5
- Egg sandwich, iceberg lettuce, curry mayo \$4
- Chicken, leek, sage sausage roll, tomato chutney \$4
- Arancini chicken and mushroom, truffle aioli, fresh herbs \$4.5
- Mini roast chicken sandwich, roast almonds, grapes, celery aioli \$4.5





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PORK

- 5 spice rubbed pork belly lollipop, with caramelized pineapple & chilli sweet soy. \$4
- Petite gourmet sausage rolls with sea salt & fennel \$4
- Mini seared chorizo and onion jam tarts with tarts \$5.5
- Mini Cuban sandwiches, champagne ham, pickles, mustard, Swiss cheese. \$4.5
- Bbq pork pies with bacon and onion jam \$4.5
- Quiche Lorraine, tomato chutney \$4
- Pork & green grape terrine, fennel & parsley cream, crispy kale \$4.5

VEGE

- Roast red pepper & feta stuffed arancini with herd aioli. V \$4
- Quiche spinach, aniseed tomato relish V \$4
- Crispy mushroom wonton, creamed jalapenos, truffle & balsamic Df, V \$4.5
- Halloumi skewers, parmesan & nut crumb, herb yogurt V 4.5
- Mac & cheese squares, panko crumb, tomato relish V \$5
- Blue cheese tart, roasted almond, wild rock and caramelised onion jam V \$4.5
- Pumpkin tart, sundried tomato, pine nut & watercress V \$5
- 3 cheese toasties, onion jam, walnuts V \$4.5

VEGAN

- Pea, sweet potato curry parcels with coriander & coconut cumin yogurt Df, V, Vn \$4
- Olive and sundried tomato arancini, vegan aioli Df, V, Vn \$4
- Lentil and mushroom tarts, wild rocket, balsamic emulsion Df, V, Vn \$5
- Steamed vegetable dumpling, soy & shallot vinaigrette, crushed peanuts Df, V, Vn \$4.5
- Sausage rolls, lentil puree, mushroom, brown rice miso, sage, mustard mayo Df, V, Vn \$4.5
- Spring rolls, mixed Asian vege Thai basil, lime & sweet chilli sauce Df, V, Vn \$4





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SUBSTANTIAL

- Minted Lamb **sliders** with chive fetta and tomato and olive relish
- Truffle Beef **sliders** with blue cheese aioli and fresh rocket
- Vegan **sliders**, soy patty, vegan aioli Df
- Slow cooked beef brisket **sliders**, wasabi & chive cream
- Bao buns** \$7.50 or **bowls** (with jasmine rice) 9.50 all served with Asian slaw
- Stir fry beef teriyaki, wasabi & chive cream
- Pickled shitake soy mushroom, dried shallots Df
- Satay chicken, coriander Df
- Korean chicken, house pickles, toasted sesame
- Shredded duck, sweet soy & hoisin, spring onion Df
- 5 spice crispy pork belly, dried shallots Df
- Tiger prawns, warrigal chimichurri, sriracha mayo Df

SWEETS

- Tiramisu cones with white chocolate cream V \$6
- Lemon myrtle meringue tart, torched meringue, dehydrated lemon, macadamia V \$4.5
- Macaron collections V \$4
- Assorted truffles, dark chocolate, white chocolate, chocolate & coconut V \$4
- Mini assorted donuts with chocolate ganache, salted caramel V \$4.5
- Chocolate brownie with wattle seed orange mousse, salted manuka honey V \$4.5
- Banoffee tart, salted caramel sauce, flamed banana V \$4.5
- Chilli & chocolate tart V \$4.5
- Cheesecakes collection V \$4.5
- Dark chocolate cups, dark chocolate mousse, dark chocolate soil V \$4.5
- Mini crème brulee, fresh passionfruit V \$4
- Vegan & gluten free**
- Coconut, mango & white chocolate panna cotta's (in jar) Gf, V, Vn \$5.5
- Chocolate brownies, vegan ricotta, raspberry cauli Gf, V, Vn \$5.5
- Banana bread, peanut butter, sea salt Gf, V, Vn \$4.5

Dessert platter's – from above presented on a dessert grazing table

- Any 3 pieces \$15 per person
- Any 4 pieces \$19 per person
- Any 5 pieces \$23 per person
- Any 6 pieces \$26 per person

