

HEYDER & SHEARS

23/24 SPRING SUMMER CANAPE MENU



COLD CANAPES

Shark Bay Scallop Crudo, Compressed Apple, Cucumber, Roe gf, df

Confit Salmon Roulade, Seaweed, Sweet Corn Mousse gf

Tuna Tataki, Wasabi Mustard, Prawn Cracker df

Prawn Remoulade, Beetroot Relish, Brandy Snap, Cress df

Triple Smoked Salmon, Charcoal Macaron, Lemon Cream gf

Kingfish Crudo, Tiger Milk, Freeze Dried Orange gf
Porcelain Spoon

Cone Bay Barramundi Tart, Yuzu Mayo, Sesame

Beef Tartare, French Toast, Beef Jerky

Crab Salad, Shiso Taco gf

Beef & Zucchini Filo Tart, Parmesan Cream

Bocconcini & Basturma Skewer, Rosella gf

Grilled Venison, Raspberry, Puffed Grains

Rueben Club Sandwich, Wagyu Pastrami

Duck Liver Pâté, Blackberry Taco, Port gf

Smoked Duck Breast, Watermelon, Sour Cherry gf

Mushroom Cream, Enoki, Smoked Paprika Tapioca Crisp v

Chicken & Dashi Marshmallow gf, df

Chicken Ballotine, Sweet Corn Espuma, Chicken Skin gf

Pork Neck, Triple Cooked Potato, Cucumber, Pomegranate df

Pork Popcorn, Nori, Pork Floss df

Cucumber Gin & Tonic gf, df, v

Sous Vide Carrot, Pastrami Spice, Carrot Gel df, vg

Kale Crisp, Preserved Tomato, Fennel df, vg

Asparagus, Buttermilk Custard, Hazelnuts gf, v

Chargrilled Eggplant, Spiced Coconut Yoghurt, Apple gf, df, vg

Persian Feta, Thyme Waffle, Truffled Honey v

Yuba, Cottage Cheese, Pistachio, Chrysanthemums, Matcha gf, v

HOT CANAPES

Poached Scallop, Pork Jowl, Smoked Salt gf, df
Porcelain Spoon

Charcoal Grilled Prawn Skewer, XO Butter gf, df

Grilled Snapper, Lime Aioli, Pickled Ginger, Popping Candy, Sesame Cone df

Charcoal Crab Donut

Prawn Chive Fried Wonton, Smoked Soy

Beef & Pink Oyster Mushroom Skewer gf, df

Rare Beef, Sushi Rice Cake, Seaweed, Furikake gf, df

Crispy Lamb Shoulder, Rosemary Mayonnaise gf, df

Pork Crackle, Pork Belly, Apple Pickle Puree gf, df

Bacon, Nutmeg Canelé, Pulled Pork

Venison & Pear Corn Dog, Vanilla Thyme Mayo

Crumbed Tofu, Boquerones, Harissa

Crispy Duck Pancake, Nuoc Cham, Coriander

Chicken Cacciatore Polenta Cake, Olive Crumb gf, df

Stuffed Pumpkin Flower, Ricotta, Sweetcorn v

Sweet Potato Croquette, Almond Cream vg

Moroccan Potato Maakouda, Burnt Leek Puree gf, v

Enoki Mushroom Tempura, Yuzu Mayo, Chili Wakame Salt v

Battered Eggplant, Sesame, Lemon Honey v

Using locally sourced, sustainable produce that is carefully transformed into exquisite culinary delights, Heyder and Shears takes exceptional pride in creating the perfect event for every occasion

Dietary Key

gf - Gluten Free, df - Dairy Free, v - Vegetarian, vg - Vegan