



Canapés

Peruse a selection of Chef's favourites from our current menu. For our full menu options please contact our events team on 9221 4110.

Cold Canapés

Oysters

Sydney Rock, South Australian, Albany Rock, Tasmanian, Subject To Availability
Seaweed Pepper, Fermented Chilli Sauce, Bloody Mary Pearls, Sea Veg

Torched Marron, Cherry Blossom Rice Cracker, Lime Mayo, Yuzu Kosho gf, df

Koji Cured Kingfish, Tapioca Cracker, Smoked Butter gf

Prawn Toast, Prawn Remoulade df

Shark Bay Amaebi Ceviche, Samphire, Witlof gf, df

Pickled Albany Sardines, Brioche, Tomato Jam

Duck Breast Prosciutto, Rockmelon, Basil gf, df

Kangaroo Tartare, Lemon Myrtle, Damper Crisp, Kangaroo Jerky df

Seared Beef Roulade, Seaweed, Daikon & Coriander Salad Gf

Lemongrass & Ginger Beef, Pandan Leaf & Chilli Caramel Rice Paper Roll gf, df

Wagin Duck Liver Pate Tart, Desert Lime, Smoked Duck Fat Powder

Crispy Chicken Skin, Ricotta, Lemon, Thyme gf

Pork Rillettes, Apple Kimchee, Garlic Croustade gf

Shaved Berkshire Pig Fillet, Crackle, Apple Compote gf, df

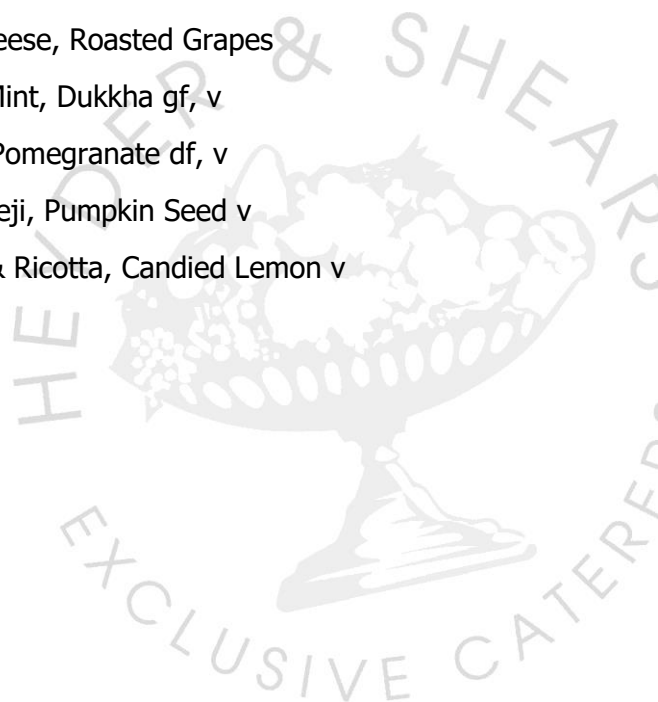
Thyme & Black Garlic Digestive, Goats Cheese, Roasted Grapes

Watermelon Cube, Whipped Fetta & Mint, Dukkha gf, v

Cumin Spiced Hummus, Mezze Crisp, Pomegranate df, v

Brioche, Butternut Squash, Pickled Shimeji, Pumpkin Seed v

Pumpnickel Crisp, Beetroot, Cherry Blossom & Ricotta, Candied Lemon v





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Hot Canapés

- Lamb Cutlet, Hickory Salt gf, df
- Seared Scallop, XO Sauce, Rice Cake, Charred Onion Salsa gf, df
- Prawn & Chorizo Skewer, Salsa Verde gf, df
- Pulled Barramundi, Chilli Rice Cracker, Roast Tomato Salsa gf, df
- Flat Head & Scallop Fish Cake, Cured Egg Tartare gf, df
- Kataifi Wrapped Exmouth Prawn, Bush Tomato Cocktail Sauce df
- Grilled Snapper, Crumbed Pineapple Fritter, Kaffir Lime Salsa df
- Bone Marrow & Caramelised Onion Tartlet, Gremolata df
- Beef Fillet, Potato Crisp, Parmesan, Caramelised Sweet Onion Purée gf
- Seared Rare Venison En Croute, Horseradish, Hibiscus Salt df
- Seared Duck Breast, Lupin Crisp, Sour Cherry Compote gf, df
- Beer Braised Oxtail Tartlet, Cauliflower Puree, Bitter Chocolate
- Sticky Lamb Ribs, Spring Onion, Honey Glaze gf, df
- Pulled Confit Duck Leg, Corn Tortilla, Fermented Hot Sauce, Charred Green Onion gf, df
- Sticky Bourbon Pork Belly Bites, Fresh Cucumber gf, df
- Smoked Chicken, Potato Rosti, Burnt Butter Aioli gf
- Corn Fed Chicken Kofta, Toasted Cumin, White Tahini, Pomegranate Jam gf, df
- Buffalo Chicken & Blue Cheese Croquettes, Ranch Sauce
- Jerk Chicken & Orange Skewer gf, df
- Puffed Pork Belly Crackle, Apple Puree, Black Pudding Crumb gf, df
- Potato Rosti, Bacon Jam gf, df
- Miso Glazed Pork Belly, Pickled Red Cabbage, Compressed Apple gf, df
- Pork Empanadas, Chimichurri df
- Pea & Jamon Arancini, Smoked Paprika Aioli
- Bbq Chicken & Potato Sausage Rolls gf
- Spiced Cauliflower Floret Fritter, Cauliflower Cream, Celery Salt v



Dessert Canapés

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Peanut Butter & Jam Eclair, Peanut Butter Glaze, Raspberry Gel, Cream Diplomat

Strawberries & Cream Eclair, Strawberry Rose Cremeux, Whipped White Choc Ganache

Strawberry & Basil Choux, Strawberry & Basil Mousse, Baby Basil, Cream

Bitter Chocolate & Salted Caramel Macaron, Salted Caramel Ganache gf

Crème Brulée Macaron, Torched Sugar, Vanilla German Buttercream gf

French Toast Macaron, Cinnamon, Maple Ganache gf

Strawberry Shortcake, Cream Cheese Buttercream, Strawberry Gel gf

Peanut Butter Cup Macaron, Choc Ganache, Peanut Butter Caramel gf

Brown Butter & Salted Caramel Tart, Choc Ganache

Milk Chocolate & Earl Grey Tart, Chocolate Buttercream, Caramelised Cacao Nibs

Peach, Rosemary & Almond Frangipane Tart

Pistachio & Yuzu Tart, Pistachio Sponge, Pistachio & Yuzu Namelaka

Smoked Crème Fraiche, Apple & Vanilla Tart

Lemon Myrtle Yoghurt Cake, Lemon Curd Buttercream

Apple & Blackberry Cake, Streusel Topping

Ginger Cake, Maple Buttercream, Walnut Praline

Rhubarb Cake, Ginger & Cardamom Crumble

Fennel & Honey Cake, Honey Cream Cheese Icing

Olive Oil, Stone Fruit & Polenta Cake gf

Orange & Rosewater Cake, Vanilla Crème Fraiche, Candied Orange gf

Baked Ricotta, Honey & Lemon Myrtle Cheesecake

Chocolate & Zucchini Cake, Choc Ganache, Malt Choc Crumb

Mini Doughnut, Roasted Strawberry, Vanilla Custard

Mini Doughnut, Charcoal Doughnut, Wattleseed Dark Chocolate Custard