

CANAPES



CUISINE ON CUE

• EVENT CATERING •

CANAPES

Minimum of 4 canape selections required.

PARTY

Minimum of 20 per selection.

HOT

- Vegetable spring roll, sweet chilli (df vg)
- Chicken samosa, mango chutney (df)
- Falafel bite, minted coconut yoghurt (df vg)
- Vegetable samosa, spiced relish (df vg)
- Mozzarella, corn croquette, aioli (v)
- Potato pea empanada, herb sauce (df vg)
- Chicken mushroom arancini, pesto mayonnaise
- Vegetable puff, goddess sauce (df vg)
- Salt pepper squid, lemon mayonnaise
- Tomato arancini, pimento dressing (gf vg)
- Cheese spinach filo triangle (v)
- Shrimp & crab lattice roll, nam jim (gf)
- Prawn gyoza, smoked soy (df)
- Beef sausage roll, ketchup

CLASSIC

Minimum of 20 per selection.

COLD

- Baba ganoush, rose jam sunflower crunch, black crisp (gf df v)
- Whipped feta, quince tartlet, quinoa crunch (v)
- Kalbar carrot mousse, seeded lavosh, soft feta, pistachio crumb (gf v)
- Tomato, tapenade, flamed grilled bread (vg)
- Smoked hen, crepe, cranberry, pea notes (df)
- Goats cheese, beetroot chutney, poppyseed tart (gf v)
- BBQ beef, grain mustard mayonnaise, grain wafer (gf df)
- Pulled pork belly, spring onion, ginger, crisp wafer (df)

HOT

- Red bean, corn taquito, sriracha sour cream (gf v)
- Beef black pepper pie, tomato relish
- Sweet potato, cashew empanada, chimichurri (v)
- Quiche Lorraine, bacon, spring onion, cheddar
- Lamb madras samosa, mango chutney (df)
- Chicken, mushroom, filo, porcini salt
- Peking duck wonton, plum sauce (df)
- Button mushroom flan, Pernod green pea, porcini dust (gf df vg)

V vegetarian | VG vegan | GF gluten free | DF dairy free

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CANAPES

SIGNATURE

Minimum of 30 per selection.

COLD

Patron margarita king fish ceviche, chilli lime, polenta crust (gf)
Stockyard Wagyu, truffle palmier, black garlic aioli
Poached prawn, turmeric wafer, coral crisp (df)
Five spice duck, kohlrabi pickle, plum shine (gf df)
Braised ham hock, port wine piccalilli, shortcrust
Ricotta parfait, bush tomato biscuit, bee pollen (v)
Sumac chicken, cauliflower, grilled peach bruschetta (df)

HOT

Pumpkin, sage, caramelised onion arancini (gf vg)
Smoked chicken, leek, pimento jam, butter puff
White fish, potato croquette, pea velvet, pearls (gf df)
Crab quiche, sweet corn, smoked caviar
Bourbon braised pork, butter puff, maple apple chutney
Slow cooked lamb, haloumi, mint, croque monsieur
Salty beef skewer, sticky sauce, sesame chilli crunch (gf df)
Beef cheek, sweet potato, carrot jam, parmesan crust (gf)
Kabana, Kenilworth aged cheddar, rosella, black brioche

SUBSTANTIAL

Minimum of 20 per selection. Maximum of 3 selections.

Smoked chicken, French brie, pesto, brioche*
Beef, native pepperberry, horseradish mayonnaise, seedy roll*
Fire roasted peppers, turmeric pumpkin, tahini spread, baguette (df vg)*
Ground beef, pickles, cheddar, burger sauce, sesame roll
Plant patty, guacamole, tomato relish, grain bun (df vg)
Fried chicken, smokey paprika mayonnaise, cabbage slaw, baguette (df)
Oregano ground lamb, minted labna, crusty roll
Soy chicken, chilli relish, cucumber pickle, charcoal bao (df)
Shrimp, chorizo, corn, cheddar melt quesadilla
Crumbed white fish, cornichon mayonnaise, provolone cheese, black brioche
Pork belly, rum pineapple relish, iceberg, milk bun
Fajitas Philly - Slow beef, jack cheese, brandy onion, rolled flat bread

UPGRADE

Minimum of 30 per selection.

Moreton Bay bug sub, Thousand Island sauce, butter lettuce*
Wagyu beef, truffle mayonnaise, emmental melt, rocket, brioche

**Served cold*

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STAND UP DINING

Minimum of 20 per selection. Maximum of 2 selections.

CROWD PLEASER

Tortellini, napoli, herb parmesan crumble (v)
12 hour tomato beef, mash potato, watercress (gf)
Crumbed white fish, roast chats, tartare
Butter chicken, rice, coriander yoghurt (gf)

SIGNATURE

HOT

Fried chicken, gochujang mayo, seaweed spiced rice (gf df)
Casarecce pasta, tomato red pimento pesto, micro rocket (df vg)
Lemon rosemary lamb shoulder, pumpkin spiked gnocchi, shaved pecorino (df)
Chicken cacciatore, orzo pasta, basil citrus verde (df)
Slow Stockyard beef, maple sweet potato whip, brandy onion jus (gf)
Bourbon braised pork belly, dirty creole rice, green apple chutney (gf df)
Vincotto pumpkin risotto, pepita dukkah, watercress refreshment (gf df vg)
Beef korma, turmeric rice, coconut kaffir leaf lassie (gf df)
Citrus crusted barramundi, tarragon potato, caper lime dressing (gf df)
Lamb croquette, oregano feta, olive salad, lemon gel (gf)
Seared salmon, corn mousse, dill cucumber salsa, squid ink tapioca (gf df)

COLD

Smoked chicken, Caesar style leaf, bacon crispy, lemon dressing (gf)
Prawn cocktail, avocado gloss, iceberg, tomato grigio (gf df)
Pepper crusted beef, grain mustard, new potato, chimichurri (gf df)
Plum duck, cucumber coriander salad, toasted sesame crunch (gf df)
Roasted beetroot, pear salad, lemon gel, micro rocket (gf df vg)

SWEET CANAPES

Minimum of 20 per selection. Maximum of 2 selections.

Cinnamon sable, yoghurt pannacotta, spiced date (v)
Raspberry coconut mousse, dark chocolate shell, raspberry crispy (gf df vg)
Soft caramel, banana, vanilla whip, short crust (gf v)
Honey sponge, lemon curd, torched meringue (gf v)
Meringue nest, cherry gel, Chantilly, pistachio crumb (gf v)
Coffee, couverture layered opera, toasted hazelnut (v)
Warm donut holes, cardamom sugar, saffron custard (v)

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TO SHARE

GOURMET TRIO OF DIPS

Serves approximately 10

Selection of three dips, lightly toasted flat bread (v)

ANTIPASTO

Serves approximately 10

Prosciutto, salami, marinated artichokes, semi dried tomato, grilled red peppers, feta & beetroot relish, lightly toasted flat bread

CHEESE

Serves approximately 10

Australian cheeses, fruit paste, grapes, dried fruits, walnuts, lavosh, grissini (v)

VEGAN GRAZING

Serves approximately 10

Olives, crudites, dips, grilled zucchini, marinated mushrooms, cornichons, pickled vegetables, roasted capsicum, artichokes, nuts, dried fruit, grapes, crackers, lavosh (df vg)

PARTY FAVOURITES

40 pieces

Chicken samosa, mango chutney (df)

Tomato arancini, pimento dressing (gf vg)

Beef sausage roll, ketchup

Cheese spinach filo triangle (v)

GRAZE IN THYME STATION

Minimum 30 guests.

Selection of Australian cheeses, prosciutto, pastrami, salami, marinated artichokes, semi dried tomato, grilled red peppers, fetta, olives, gourmet dips, fruit paste, grapes, dried fruit and walnuts, crackers, lavosh, lightly toasted flatbread.

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READY TO IMPRESS YOUR GUESTS?

Contact us for a quote today

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