



canapes

classic canapes

MINIMUM 4 SELECTIONS
MINIMUM 20 PER SELECTION

COLD

Rare sealed beef fillet, crisp polenta, parsnip velvet, balsamic pearls *(gf)*

Smoked chicken, cress crème fraiche, butter puff clam

Peking duck cigar, cucumber, green onion, plum hoisin *(df)*

Farmhouse pork terrine, Figjam & Co mustard pickle, rye *(df)*

Kombu tuna, ponzu, avocado tostada, yuzu pearls *(gf df)*

Cured salmon, wasabi, saki egg pancake, wakame salad *(gf df)*

Beetroot feta cheesecake, quinoa crunch, pistachio pop *(gf v)*

Fava bean, pea millefeuille, macadamia cream cheese, chervil *(df vg)*

HOT

Byron Bay haloumi, prosciutto bruschetta, lemon anise myrtle *(gf)*

Free range chicken croquette, cherry gel, kewpie *(gf)*

Ox tail, caramelised onion pie, pepper berry mayo

Spiced pork, piccalilli, Swiss cheese, saffron toastie, cornichon relish

Tempura tiger prawn, butterfly pea vodka gloss, plum salt *(gf df)*

Roast duck bonbon, pomegranate glaze, celeriac remoulade *(df)*

Courgette, lemon myrtle arancini, native bush sambal emulsion *(gf df vg)*

CUISINE ON CUE CANAPE MENU 2025

All prices are inclusive of GST. Sunday events will incur a 10% surcharge. Public Holiday events will incur a 15% surcharge. Prices are for food only, staffing and equipment will be charged additionally. This menu requires the minimum guests and selections as listed. Menu selections are subject to change & availability. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts & gluten.

signature canapes

MINIMUM 30 PER SELECTION

COLD

Golden fried layered potato, wagyu beef tartare, Oscietra caviar,
crème fraiche *(gf)*

Scallop sesame toast, spanner crab salad, native lime

Ginger chicken salad, soba noodle nest, sriracha kewpie *(df)*

HOT

Grilled Stockyard Angus striploin, garlic crostini, bearnaise

Potato spun tiger prawn, saffron bisque *(gf)*

Lemon myrtle crusted Pacific oyster, champagne sabayon *(gf)*

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substantial canapes

MAXIMUM 3 SELECTIONS
MINIMUM 20 PER SELECTION

COLD

Applewood smoked chicken, French brie, brioche

Poached Mooloolaba prawn, iceberg, Thousand Island sub *(df)*

HOT

Classic beef slider, American cheese, pickle, relish, milk bun*

Buttermilk fried chicken, ranch slaw, brioche*

Slow Greek lamb pita pocket, tabouleh, garlic yoghurt

Pulled pork shoulder, black bean burrito, Tabasco spiked avocado

Crumbed dill salmon cake, sauce gribiche, charcoal roll*

Char sui duck breast, sprout salad, sesame kewpie, matcha bao *(df)*

Roast carrot, chickpea slider, carrot hommus, charred zucchini, grain roll* *(df vg)*

**Gluten free option available on request*

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signature stand up dining

MAXIMUM 2 SELECTIONS
MINIMUM 20 PER SELECTION

COLD

Mini poke, brown rice, smoked salmon, avocado, pink ginger *(gf df)*

Smoked chicken Caesar, cos, crisp pancetta, pecorino, lemon dressing

Mountain pepper crusted beef carpaccio, grain mustard new potato, basil chimichurri *(gf df)*

Plum duck, cucumber, coriander noodle salad, toasted sesame crunch *(gf df)*

HOT

Blue corn totopos, shredded beef, black bean, lime spiked sour cream *(gf)*

Southern fried chicken bites, aleppo spiced sweet potato, charred corn salsa *(gf)*

Pressed lamb, potato puree, tomato concasse, rosemary glaze *(gf)*

Twice cooked pork belly, crispy pork rillette, cauliflower, cider jus *(gf df)*

Salt & pepper squid, rocket salad, lemon aioli *(df)*

Grilled barramundi, yellow curry, coconut rice, toasted coconut, coriander *(gf df)*

Vegetable gyoza, pickled cucumber, crispy chilli oil, black vinegar *(df vg)*

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sweet canapes

MINIMUM 20 PER SELECTION

Native honey sponge, raspberry ganache, ruby chocolate *(gf v)*

Chocolate peanut butter cheesecake, vanilla sable, chocolate flick *(gf v)*

Yuzu mousse, black sesame biscuit, golden crackle *(gf v)*

Cinnamon apple frangipane tart, vanilla mascarpone, crystallised almond *(gf v)*

Range Brewing Disco ale marshmallow, dark chocolate, rose salt *(gf v)*

Coconut whip, pineapple, rose, coverture tulip *(gf df vg)*

Meringue nest, variations of cherry, vanilla Chantilly *(gf v)*

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share platters

PARTY PLATTER (40 PIECES)

(select 4)

Butter chicken party pie, mango chutney
Beef sausage roll, tomato relish
BBQ pork bun, plum sauce
Vegetable spring roll, sweet chilli (v)
Roast pumpkin arancini, green goddess (gf df vg)
Fried prawn dumpling, sesame soy (gf df)

TRIO OF DIPS

Serves approximately 10

Trio of dips, fresh and toasted bread selection

ANTIPASTO

Serves approximately 10

Selection of cured meats, grilled and marinated vegetables,
toasted breads

CHEESE

Serves approximately 10

Selection of Australian cheeses, dried fruits, grapes, quince,
candied nuts, wafers

SUSHI (30 PIECES)

Sushi variety, soy sauce, pickled ginger, wakame

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