



canapes

## classic canapes

MINIMUM 4 SELECTIONS  
MINIMUM 20 PER SELECTION

### COLD

Black Angus, truffle palmier, black garlic aioli *(df)*  
Citrus poached prawn, turmeric crisp, mango gel *(df)*  
Cured salmon, wasabi, saki pancake, wakame salad *(gf df)*  
Prosecco chicken, chive, guava gel, fluted cup *(df)*  
Olive lamb, avocado velvet, rosemary biscotti *(gf)*  
Verjuice green pea, macadamia cream, river mint *(gf vg)*  
Sesame duck rice cracker, peking gel *(gf df)*  
Sweet corn dome, truffle honey pearls, rye croute *(v)*

### HOT

Haloumi, prosciutto bruschetta, lemon anise myrtle *(gf)*  
Italian prawn brioche, saffron aioli, parmesan  
Slow cooked beef melt, sage, croque monsieur  
Crispy pork belly, cardamon pineapple relish *(gf df)*  
Roast chicken parcel, quince, celeriac remoulade *(df)*  
Porcini, sage arancini, port wine gel *(gf vg)*  
Sand crab choux, chive mornay, fig pearls

### 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

Patron margarita king fish ceviche, chilli lime, polenta crust *(gf)*

Scallop sesame toast, spanner crab salad, native lime

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

Moroccan chicken fillet, smoked feta, eggplant, date relish *(gf)*

Truffle fungi mousse, tapenade, portobello chips, black lavosh *(vg)*

### HOT

Grilled Stockyard Angus striploin, garlic crostini, bearnaise *(gf)*

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

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

Beef cheek, sweet potato, carrot jam, parmesan crust *(gf)*

Kabana, aged cheddar, rosella, black brioche

Seared scallop, squid ink soba, yuzu kosho *(df)*

Pork, veal, truffle butter puff parcel, ruby plum sauce

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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)*

Red pepper, sage roast pumpkin, cashew crush roll *(gf df v)*

### HOT

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

Chicken parmigiana, bacon, bocconcini, ciabatta roll

Slow Greek lamb pita pocket, tabbouleh, 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, bao *(df)*

Roast carrot, chickpea slider, carrot hummus, 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

Prawn cocktail, bloody mary gel, salsa heirloom, green coral *(gf df)*

Cantonese duck salad, pickled vegetable, crispy noodle *(gf df)*

Gin cured salmon, goats curd mousse, citrus salad *(gf)*

Smoked chicken, saffron orzo, pomegranate dressing *(df)*

Spiced pumpkin, chickpea puff, coconut whip *(gf df vg)*

### HOT

Beef madras, turmeric rice, coconut yoghurt *(gf df)*

Pressed lamb, sweet potato mash, green olive, lamb jus *(gf)*

Salmon hash, lemon caper gremolata *(gf df)*

Fried chicken, gochujang mayo, seaweed spiced rice *(gf df)*

Fire roasted peppers, turmeric pumpkin, tahini spread *(df vg)*

Citrus crumbed barramundi, dijon mustard kipfler, salsa verde *(df)*

Pork belly, green pea risotto, pecorino, apple reduction *(gf)*

Slow beef, potato mash, celeriac remoulade, jus *(gf df)*

Prawn, chorizo, corn mousse, jalapeno verde *(gf df)*

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## sweet canapes

### MINIMUM 20 PER SELECTION

Honey sponge, strawberry whip, candy strawberry crisp

Cocoa cookie, chocolate ganache, macadamia praline *(gf v)*

Coconut whip, cherry gel, freeze dried cherry, couverture cup *(gf vg)*

Yuzu mousse, black sesame sable, coconut gel, lemon balm

Vanilla slice, lattice biscuit, creme custard, frosting *(v)*

Scorched meringue, mango curd, pandan notes *(gf)*

Cinnamon apple mousse, dark chocolate cup *(gf vg)*

Dulce de leche, mascarpone coffee creme, hazelnut praline *(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

### HAM ROLL SHARE BOX (20 PIECES)

Petite leg ham roll, sliced cheddar, dijonnaise, relish

### 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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