



CANAPES

Cold Things

Wild Truffled Mushroom Crostini

w Cauliflower fennel cream (V)

12 Hour Chermoula Lamb Grain Bun

w Muhammara, labneh & watercress

Caramelised Shallot Tartlet

w Whipped feta & crispy leeks (V)

Tiny Crumbed Chicken Katsu Sando

w White cabbage, kewpie & tonkatsu

Carrot & Beetroot Latke

w Goats curd, soybeans & pickled kohlrabi (GF)(V)

Pan Fried Tasmanian Scallop*

w Wasabi avocado & crispy enoki

Tiny Fried Eggplant Banh Mi

w Pickled daikon, Vietnamese mint & sriracha mayonnaise (V)

Steak & Frites White Dusted Bun

w Emmental & horseradish kewpie

(5 ITEMS PER PERSON)
(7 ITEMS PER PERSON)
(9 ITEMS PER PERSON)

23.5 PER PERSON
30.8 PER PERSON
36.0 PER PERSON

ADDITIONAL ITEMS
BIGGER THINGS

4.4 EACH
11.9 EACH

MINIMUM 20 GUESTS

Hot Things

Crumbed Ling Brioche

w Celeriac slaw & horseradish tartare

Javanese Coconut Fish Cake Betel Leaf*

w Sambal & coriander lime chutney

Fried Haloumi Bao

w Chilli cucumber pickle, sriracha & lemon kewpie (V)

Baby Filled Vol-Au-Vent

w Silver beet & Manchego mornay (V)

Filled Steamed Buns w Black Vinegar Sauce

- Pork, chilli & ginger
- Duck, lemongrass & lime
- Teriyaki mushroom & ginger (V)

Pork Belly & Spring Onion Yakiton

w Sesame, daikon & mirin kewpie

Corn, Manchego & Jalapeno Croquette

w Tabasco aioli & capsicum jam (V)

Tiny Pastries (GF)

- Lamb shank & rosemary
- Duck & quince pithivier
- Truffled wild mushroom pie (V)
- Spiced corn empanada (V)
- Moroccan Wellington (GF)(VG)(FF)

48 HOURS NOTICE REQUIRED FOR
CANAPE MENU

*CHEF REQUIRED

Bigger Things

Ricotta & Silverbeet Malfatti*

w Sage burnt butter & pecorino (V)

Shichimi Togarashi Spiced Rockling*

w Miso ramen

Chermoula Lamb & Mejadra*

w Roasted carrot & tahini sauce (GF)

Sweetcorn & Coconut Broth*

w Cellophane noodles, tofu & curry leaves (VG)(GF)

Tiny Sweet Tarts

Salted Caramel & Orange Dark Chocolate

Lime Curd & Caramelised Coconut

Yuzu White Chocolate & Raspberry

