

COCKTAIL MENU

Our canapé collection provides a clear progression from beautifully executed classics to premium, event-defining creations.

Select your package level, then choose from the collections available within that package



PACKAGE ACCESS

Classic — Access to the Classics Collection

Signature — Access to the Classic + Signature Collections

Chef's Selection — Access to the Full Canapé Collection

CANAPÉ PACKAGE STRUCTURE

2 Hour Cocktail — 6 canapés per guest

3 Hour Cocktail — 7 canapés + 1 substantial

3–4 Hour Substantial Cocktail — 8 canapés + 2 substantials

All canapé packages require a minimum of 30 guests.

DIETARY KEY

GF	Gluten Free
DF	Dairy Free
V	Vegetarian
VG	Vegan
VGO	Vegan Option Available

Dietaries can be accommodated with notice. While care is taken, our kitchen handles gluten, dairy, nuts, eggs and other allergens. Final menu selections, staffing, hire and service timings can be confirmed as part of the event quote

SERVICE PACKAGES & PRICING

2 HOUR COCKTAIL

6 canapés per guest

Classic — \$49 pp

Signature — \$59 pp

Chef's Selection — \$66 pp

3 HOUR COCKTAIL

7 canapés + 1 substantial per guest

Classic — \$65 pp

Signature — \$78 pp

Chef's Selection — \$88 pp

3–4 HOUR SUBSTANTIAL COCKTAIL

8 canapés + 2 substantials per guest

Classic — \$80 pp

Signature — \$96 pp

Chef's Selection — \$108 pp

COCKTAIL MENU



CLASSIC COLD CANAPES

FRESHLY SHUCKED SYDNEY ROCK OYSTERS

Natural rock oysters with lemon
GF | DF

CHILLED QUEENSLAND KING PRAWNS

Served with lemon myrtle aioli and citrus
GF | DF

SMOKED SALMON BLINI

Warm buckwheat blini with smoked salmon, crème fraîche and everything seasoning
GLUTEN | DAIRY

SEMI-DRIED TOMATO & BURRATA TARTLET

Creamy burrata, semi-dried tomato and basil oil in a crisp pastry shell
V | DAIRY | GLUTEN

PROSCIUTTO, COMPRESSED PEAR & RICOTTA BITE

Prosciutto with honey-compressed pear and whipped ricotta
GF | DAIRY

FRESH VIETNAMESE-STYLE RICE PAPER ROLLS

Hand-rolled rice paper with herbs and vermicelli, served with dipping sauce
Tofu VG | GF | DF
Chicken GF | DF

CLASSIC DUCK PANCAKES

Shredded roast duck with hoisin, cucumber and shallot in soft Chinese pancakes
DF | GLUTEN

CLASSIC HOT CANAPES

CHARRED CHICKEN SATAY SKEWERS

Grilled chicken skewers with fragrant peanut sauce
GF | DF | NUTS

PUMPKIN, BROWN BUTTER & SAGE ARANCINI

Golden risotto balls with roasted pumpkin, brown butter and sage, finished with shaved parmesan
V | GLUTEN | DAIRY

MINI PORK & FENNEL SAUSAGE ROLLS

House-made pork and fennel sausage rolls with smoked tomato relish
GLUTEN | DAIRY

CARAMELISED ONION & GOAT'S CHEESE TARTLETS

Sweet caramelised onion and creamy goat's cheese in crisp pastry
V | GLUTEN | DAIRY

SLOW-BRAISED BEEF BOURGUIGNON PIE

Red wine braised beef bourguignon in a buttery pastry pie with mustard seed ketchup
GLUTEN | DAIRY

SWEET CORN & HERB FRITTER

Crisp sweet corn fritter with avocado cream
VG | GF | DF

COCKTAIL MENU



SIGNATURE COLD CANAPES

SPICY TUNA TARTARE

Yellowfin tuna tartare, crispy sushi rice and fresh green chilli
DF

KINGFISH CEVICHE SPOON

Hiramasa kingfish cured in citrus with finger lime pearls and coriander
GF | DF

CHICKEN LIVER PARFAIT PROFITEROLE

Silky chicken liver parfait in a crisp choux profiterole with sour cherry glaze
GLUTEN | DAIRY

BEETROOT WAFFLE CUP

Crisp beetroot waffle cup with whipped goat cheese and hot honey
V | GLUTEN | DAIRY

WAGYU BRESAOLA CROSTINI

Air-dried wagyu bresaola, mustard cream and pickled shallot on toasted crostini
GLUTEN | DAIRY

CHARRED ZUCCHINI CRACKER

Grilled zucchini on a crisp seed cracker with macadamia miso cream
VG | GF | DF | NUTS

SIGNATURE HOT CANAPES

CHARRED LAMB KOFTA LOLLIPOPS

Spiced lamb skewers, charcoal grilled and served with mint yoghurt
DAIRY

CRISPY CAULIFLOWER WINGS

Lightly battered cauliflower florets, twice-fried for crunch with a sweet and spicy gochujang dipping sauce
VG | DF | GLUTEN

SEARED SCALLOP

Caramelised scallop with silky sweet corn purée and warm chilli oil
GF | DAIRY

CHICKEN KARAAGE

Japanese-style marinated fried chicken with yuzu mayonnaise and toasted sesame
DF | GLUTEN

SEARED BEEF FILLET SLIDER

Medium-rare beef fillet on toasted mini brioche with horseradish cream and baby watercress
GLUTEN | DAIRY

CRISPY POLENTA BITE

Golden fried polenta topped with olive tapenade and lemon zest
VG | GF | DF

COCKTAIL MENU

CHEF'S SELECTION

WAGYU TARTARE CONE

Fermented chilli and cured egg yolk
DF | GLUTEN

SMOKED DUCK HAM BRIOCHE

Smoked duck ham with tarragon aioli and pickled grape
GLUTEN | DAIRY

MORETON BAY BUG TARTLET

Butter-poached bug, saffron aioli, lemon and chive
GLUTEN | DAIRY

BLUE SWIMMER CRAB SPOON

Yuzu kosho, cucumber and shiso
GF | DF

POTATO ROSTI CUP WITH CAVIAR

Crème fraîche and caviar
GF | DAIRY

LAMB SHOULDER CROQUETTE

Rosemary, lemon mint yoghurt
GLUTEN | DAIRY

CRISPY PRAWN CIGAR

Harissa and saffron honey
DF | GLUTEN

SEARED SCALLOP ON THE HALF SHELL

Yuzu chilli dressing and salmon roe
GF | DF

TRUFFLE MUSHROOM TARTLET

Parmesan custard
V | GLUTEN | DAIRY

CHARRED KING OYSTER MUSHROOM CROSTINI

Black garlic and herb oil
VG | DF



SUBSTANTIAL CANAPES

KING PRAWN ROLL

Brioche, celery, smoked dill mayo
GLUTEN | DAIRY

WAGYU BEEF SLIDER

American cheese, butter pickles
GLUTEN | DAIRY

MAC & CHEESE

Smoked cheddar, crispy herb crumble
GLUTEN | DAIRY

MOROCCAN LAMB SHOULDER

Pearl couscous, salsa verde
GLUTEN | DF

GREEN CURRY CHICKEN THIGH

Lemongrass rice, chilli
GF | DF

SLOW BRAISED BEEF BRISKET

Horseradish mash, oyster mushroom jus
GF | DAIRY

BEER BATTERED BARRAMUNDI

Shoestring fries, tartare
GLUTEN | DAIRY

TUNA POKE BOWL

Coconut rice, pickled cucumber, sesame
GF | DF

CHARRED CHICKEN SHAWARMA BOWL

Freekeh, pickles, tahini
GLUTEN | DF

GRILLED LAMB CUTLET

Minted pea mash, lamb jus
GF | DAIRY