

Drop off Canapés

All the elegance of a canapé soirée conveniently packaged. Delivery charges apply.

A minimum order of 50 pieces per item is required.

(v)egitarian (g)luten free

Vegetarian

Cherry Tomato Tatin with Caramelized Onions and Pink Peppercorn Dukkah (v) \$16

Caprese Skewer with Tomato, Basil and Bocconcini (v) (g) \$20

Spinach, Feta and Sundried Tomato Mini Muffin (v) \$18

Portobello Mushroom and Chèvre Wrapped with Thin Herbed Egg Pancake (v) (g) \$18

Spinach, Fennel and Cumin Fritter with Lemon Ricotta (v) \$18

Mini Cheddar Pithivier with Beetroot and Apple Relish (recommended warming slightly) (v) \$20

Cheshire Blue Tart with Green Tomato Chutney and Pickled Celery (v) \$20

Mini Vegetarian Samosas with Cucumber and Cumin Riata (recommended warming slightly) (v) \$22

Wild Mushroom Tartlets with Walnut Pesto (v) \$24

Wild Mushroom Risotto Balls (Chanterelles, Ceps, Girolles), with Chestnut and Herb Mayo
(recommended warming slightly) (v) \$26

Fish and Seafood

Wasabi Salmon Sesame Balls with Citrus Ponzu Sauce \$20

Salmon and Vegetable Nori Rolls with Korean Teriyaki Sauce \$24

Cured Salmon with Horseradish Cream on a Herb Blini \$24

Octopus, Potato and Caper Leaf Skewer (g) \$26

Tea Smoked Salmon in a Homemade Pumpnickel Cup with Soft Cheese and Gremolata \$26

Tuna and Papaya Rice Paper Rolls with Sesame and Mint Salad and Tataki Dipping Sauce \$26

Tuna with a Coriander Crust and Sicilian Blood Orange Sipper (just add lime and salt before serving) \$28

Scottish Smoked Haddock and Crab Tart \$28



Poultry

Chicken and Duck Terrine with Homemade Relish (g) \$24

Cock-a-leekie and Ham Hock Tart \$24

Roast Chicken with Relish on Hazelnut and Sage Stuffing \$26

Duck Confit with Prune and Pickled Cucumber in a Herb Pastry Cup \$26

Thai Miang of Chicken, Pomelo, Shallots, Coriander and Coconut Rice Paper Rolls (g) \$26

Cured meats, Insects and Offal

Fresh Fig with Taleggio and Walnut wrapped in Parma Ham (g) \$20

Black Pudding Sausage Roll with Fig and Onion Jam (recommended warming slightly) \$22

Carbonara Tart with Pancetta, Pecorino and Truffle \$24

Pork

Pork and Fennel Sausage Rolls, with Cranberry and Apricot (recommended warming slightly) \$18

Scotched Quail Egg with Black Pudding and Sausage Crust \$28

Beef & Lamb

Rare Beef and Soba Sushi Rolls with Cucumber and Wasabi Mayonnaise \$23

Roast Lamb Pocket with Mint Sauce (recommended warming slightly) \$24

Osso Buco Beef Pastie with Salsa Verde (recommended warming slightly) \$28

Lamb and Kumera Yorkshire Pudding with Green Sauce \$28

Italian Meat Loaf Ball on a Fork with a Semi Dried Infused Tomato \$32

Popcorn Machine

A minimum order of 30 is required plus a server

Truffle Salt Popcorn Boxes (Popcorn machine available) (v) (g) \$40

Wild Strawberry Sweet Popcorn Boxes (Popcorn machine available) (v) (g) \$40

Bulk it up with a Platter

Cheeseboard Selection, such as Taleggio, Manchego, Gruyere de Comte, Vintage Cheddar and Stilton, served with Fresh and Dried Fruit, Nuts, Crackers, Quince Paste and Chutneys (v) / \$1400

Whole **Brie** Served with Fresh Figs, Hazelnuts, Honey and Sesame Crackers (v) / \$1200

Charcuterie –Salamis, Chorizo, San Danielle Ham, Bresaola, Cornichons, Relish and Crusty Bread /\$2200

Tapas – Ham, Olives, Toasted Salted Almonds, Classic Tortilla, Manchego, Quince Paste, and Crusty Bread/ \$1800

Chilled Side of Whisky Cured, **Tea Smoked Salmon** with Crackers and Horseradish Mascarpone \$1800

Salmon Gravlax, Sliced Cold Smoked Salmon Marinated with Dill, Juniper, Star Anise and Citrus served with Pickle Cream and Chia Sesame and Poppy Lavosh / \$1650 serves 30pax

Roast **Beef Tenderloin** Platter with Relishes, Mustards and Mini Rolls \$1900

Australian **Bone Ham**, Glazed with our own Delicious Marmalade Caramel, Served with Bread Rolls, Mustard and Relish /3kg \$1600 serves 15-20 / 12kg \$4,700 serves 50 -70

Crudités – a Delicious Variety of Vegetables such as: Endive, Asparagus, Sugarsnaps, Radish, Carrots, Baby Corn, Cauliflower, French Beans, Cucumber, Slow Roast Tomatoes, with Herbaceous Pesto & Caramelized Garlic Aioli (v) / \$2200

Fruit platter – A Selection of Cut Seasonal Fruits such as Grapes, Blackberries, Gooseberries, Raspberries, Cantaloupe, Honeydew Melon, and Pineapple (v) (g) \$1500

Sweetness

A minimum order of 50 pieces per item is required

Golden Baubles filled with Drunken Blueberries and Chocolate Ganache (g) \$18

Seasonal Fresh Fruit with Orange Blossom Spritz (g) \$18

Polenta Shortcake with Raisins, Dried Figs and Pinenuts \$18

Rainbow Crispies with Popping Candy \$20

Lavender and Rose Iced Shortbread \$20

Macaroon Selection \$20

Passion Fruit Curd Tart \$20

Spiced Berry Crumble Tarts \$22

White Chocolate and Ricotta Cheesecake \$24

Brown Sugar Pecan Tartlets \$24

Rosy Rocky Road \$24

Cricket Cookies with Fig and Almond \$24

Chocolate Salt Caramel Tarts \$28

Petit Pot Desserts

A minimum order of 30 pieces per item is required

Blueberry and Rhubarb Chia Pudding (v) (g) \$45

Milk Chocolate Crunch – Milk Panna Cotta, Chocolate Mousse, Chocolate Crunch (v) \$45

Trifle – Roasted Apricot and Sherry Trifle with Toasted Almonds (v) \$45