

Canapés



Cold Canapes

- West Haven Goats Cheese and Beetroot chutney in a ragout pastry **(v)**
- Baked vine tomato's, capers, olive tapenade and caramelised red onion on a lavosh crisp **(v)**
- Tasmanian Brie on crisp bread with homemade fig and ginger chutney **(v)**
- Vegetable rice paper rolls with mint, coriander, ginger and sweet chilli **(v, vg, gf)**
- Wild Huon Valley Mushroom, crème fraîche and fresh thyme croustade **(v)**
- Grilled Courgette with black olive tapenade, sundried tomato and fresh basil **(v, vg, gf,df)**
- Vine ripened tomato, red onion and basil on crispy ciabatta **(v)**
- Smoked Wursthau ham, caramelised onion and pine nut frittata **(gf)**
- Marinated chicken breast, pancetta, watercress and Caesar dressing on parmesan shortbread.
- Antipasto Vegetable skewers with olives, sundried tomatoes and bocconcini **(v, gf)**
- Smoked eggplant pinwheel crepes with hummus & paprika **(v, vg)**
- Smoked Tasmanian salmon and avocado roulade
- Lime and Chilli Infused local Blue Eye ceviche with coconut and wasabi mayo **(gf,df)**
- Seared prawns with mango, cucumber and coriander salsa **(gf,df)**
- Tasmanian wallaby with beetroot relish on a bush spice blini
- Confit duck terrine, red onion marmalade and toasted brioche**(df)**
- Smoked Longford beef with cucumber and lemon myrtle curd
- Smoked chicken salsa with avocado
- King Island Blue Cheese, red wine pear and walnut tartlet **(v)**
- Broad bean bruschetta with goats cheese, mint and serrano ham
- Freshly shucked Bruny Island Oysters topped with soy and mirin dressing **(gf,df)**
- Peking duck pancakes with cucumber, shallots and chinese bbq sauce **(df)**
- Chargrilled Chorizo with marinated feta and apple balsamic glaze **(gf)**
- Chicken and red wine terrine served on a herb infused crostini **(df)**
- King Island beef with thyme rosti, oven dried tomato & horseradish **(gf)**
- Sauteed wild mushroom creme fraiche and fresh thyme croustade **(v)**
- Seared Tasmanian ocean trout with Sumac, lime & sea salt butter **(gf)**

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Hot Canapes

- Sundried tomato, basil and parmesan arancini **(v)**
- Grilled tandoori chicken skewers with mint yoghurt **(gf)**
- Spinach and fetta spanakopita with red pepper relish **(v)**
- Singapore style spring rolls with sweet soy dip **(v, vg, df)**
- Lamb rendang curry parcel
- Southern fried buttermilk chicken with chipotle dipping sauce
- Crispy tempura prawns with fresh lime and chilli mayo **(df)**
- Baked Tasmanian brie tartlet with double smoked ham
- Saffron and dill infused seafood arancini
- Local scallops in the shell grilled with prosciutto and balsamic reduction **(gf, df)**
- Confit of pork belly with apple, fig and ginger chutney **(gf, df)**
- Smoked Tasmanian salmon calzone with tomato relish dip
- Lamb and roasted capsicum skewers with a satay marinade **(gf)**
- Seared tuna rolled with black sesame, wasabi mayo and ginger **(gf,df)**
- Pulled beef brisket with cream corn salsa **(gf,df)**
- Feta cheese, fresh coriander and harissa paste on a Moroccan spiced rosti. **(v, gf)**
- Corn fed chicken and tarragon wrapped in a prosciutto parcel **(gf,df)**
- Herb crusted lamb with mint and wasabi foam
- Parmesan and tomato jam soufflé**(v)**
- Spicy Thai fish cake with sweet chili marmalade **(gf,df)**
- Sesame rolled chicken with mango mayonnaise
- Crisp chicken dumplings with chilli ginger and garlic **(df)**
- Petite Beef Wellington with sauteed mushroom and cognac pate
- Poached lemongrass and coriander prawns with sweet chilli salsa **(gf, df)**
- Smoked burrata tartine with vine tomatoes and salsa verde **(v)**
- Garlic marinated beef kebabs with tzatziki
- Braised goat curry parcel

Canapés



Dessert Canapes

Chocolate and Kahlua mousse with coconut shards

Tiramisu cream chocolate cups with pistachio praline

Lime tartlet with glazed Tasmanian berries *(gf)*

Delicate Chocolate eclairs

Tasmanian apple and cinnamon crispy doughnut ball

Mixed Macarons *(gf)*

Miniature Cheesecakes

Petite Vanilla slice

More Substantial Food - Bowl Food / Noodle Boxes / Sliders

Cold Bowls or Noodle Boxes

Thai King Island beef salad with glass noodles & chilli ginger dressing *(gf)*

Moroccan spiced lamb, baby spinach salad with mint raita *(gf)*

King prawn caesar salad with crispy garlic croutons

Basil chicken pasta salad with roasted tomatoes

Warm smoked Tasmanian salmon on a creamy potato and dill salad *(gf)*

Hot Bowls or Noodle Boxes

Fresh Trevally with lemongrass, lime, ginger & coconut rice *(gf)*

Slow cooked chicken with leeks, thyme & bacon in a cream sauce on a bed of rice *(gf)*

Beer battered flathead with crispy golden chips and lime mayonnaise

Mild thai infused chicken curry with jasmine rice and topped with fresh coriander *(gf)*

Basil marinated lamb with roasted bintje and olive rouille *(gf)*

Spinach and ricotta tortellini with a fresh Mediterranean ragout *(v)*

Beef and Huon Valley mushroom in a red wine ragout served on a bed of jasmine rice *(gf)*

Tandoori butter chicken pieces served over basmati rice & minted yoghurt *(gf)*

Fresh Rosemary & parmesan roasted chat potato with a dollop of sour cream *(v) (gf)*

Canapés



Gourmet Sliders

South Pacific Chicken burger with coconut mayo & grilled pineapple

Pulled Pork with red cabbage slaw and roasted apple

Angus Beef Burger with red onion marmalade and homemade tomato relish

Falafel burger with tzatziki dressing and spiced tomato chutney **(v)**

Price

- For a filling menu please select 8 canapes and 2 substantials \$45pp
- For a filling menu please select 14 canapes \$45pp
- For a medium menu please select 6 canapes and 1 substantial \$35pp
- For a medium menu please select 10 canapes \$35pp
- For a light menu please select 8 canapes \$30pp
- For a light menu please select 6 canapes \$25pp

Requirements

- Access to a well lightened covered area of approx 4 mtrs x 4mtrs with a minimum of 2 power points, running water and even flooring. Ideal location for this is carport, home kitchen, shed, cooks tent to setup a mobile kitchen
- Based on min. 50pp

Inclusions

- All menu related crockery, cutlery, cooking equipment and paper napkins are included in your menu price.
- All Chefs and waitstaff are included in the price.
- Dietary Requirements - should any of your guests have a special dietary requirement please let us know their name and their requirement and our Chefs will cater for them.
- Includes GST

Exclusions

- Travel outside the Hobart area is charged separately, please ask us for a quote
- Sunday and Public Holiday surcharge 15%



Canapés

OPTIONAL ADDED EXTRAS

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Small Pre-Dinner Grazing Station - min of 50ppl \$14pp

Tasmanian cheeses, Antipastos, Baked breads, Charcuterie meats, relishes, pickles, Fruit, crackers, grissinis

Beverage Requirements

OPTION 1 - Standard Beverage - \$20pp for the first 2 hrs then \$4pp each hr thereafter

This package includes beer (cascade draught or boags premium), light beer (cascade), Lindermans red wine, Lindermans white wine, Wolfblass sparkling wine, cider - either 5 Seeds, Sommersby or Mercury Cider (please pick one), soft drinks, OJ, Water, Bar equipment, Glassware and beverage staff

OPTION 2 - Premium Tasmanian Package - \$28pp for the first 2 hrs then \$6pp each hr thereafter

This package includes - Boags Premium and Cascade, Light Beer, Tasmanian Red, Tasmanian White, Tasmanian Sparkling wine, 5 seeds, Somersby or Mercury Cider, Orange Juice, Soft drinks and Mineral water, Bar equipment, Glassware and beverage staff - Spirits can be added to the above Premium package @ \$4pp

Please let us know if you have any allergies, whilst all care is taken when catering for special requirements it must be noted that our kitchen handles nuts, seafood, shellfish, sesame seeds, wheat flour, eggs and dairy products.