



2020/2021 MENU

Canapes

BY ELITE CHEFS SYDNEY



BASIC CANAPES

**RATES- \$45 PER PERSON (MIN 15 PAX)
INC. CHOICE OF 2 CANAPES FROM WARM AND 2 FROM COLD
ADD \$7.20 PP FOR EXTRA CANAPE**

WARM

- Baby spinach, pea, pecorino arancini balls with smoked paprika aioli (V)
- Turmeric-spiced chicken skewers, coconut satay dipping sauce

COLD

- Black Angus beef tataki, King Brown mushrooms, miso mayonnaise, crispy shallots on spoon
- Turmeric-spiced chicken skewers, coconut satay dipping sauce



DESSERT CANAPÉS- \$5.60 PP FOR EXTRA CANAPE

- Dark chocolate brownie, chocolate mousse, strawberry
- Lemon, meringue, blueberry tart
- Dark chocolate and salt caramel tart
- Vanilla bean cheesecake, passion fruit crumble in pots
- Coconut pannacotta, berry compote, vanilla bean crumble pots (GF)
- Triple-cream brie, sour cherry tart





DELUXE CANAPES

**RATES - \$66 PER PERSON (MINIMUM 15 PAX)
INC. CHOICE OF 3 CANAPES FROM WARM AND 3 FROM
COLD AND 1 SUBSTANTIAL.**

**ADD \$7.20PP FOR EXTRA CANAPE, \$12.00 FOR EXTRA
SUBSTANTIAL, \$5.60 FOR EXTRA DESSERT.**

Cold

- Miniature short crust tart with heirloom cherry tomatoes, whipped ricotta, kalamata olives (V)
- Black Angus beef tataki, King Brown mushrooms, miso mayonnaise, crispy shallots on spoon (GF)
- Cold peeled prawns, homemade citrus mayo (GF)
- Caramelized soy free-range chicken, ginger, sesame, baby greens, lime & chilli dressing (GF)
- Freshly shucked Sydney rock oysters with cucumber apple cider dressing (GF)



Warm

- Baby spinach, pea, pecorino arancini balls with smoked paprika aioli (V)
- Turmeric-spiced chicken skewers, coconut satay dipping sauce (GF)
- Grass-fed beef mini pies with house-made tomato chutney
- Mini pork and fennel sausage rolls, harissa
- Spinach and 3 cheese filo triangles (V)





DELUXE CANAPES

SUBSTANTIAL

Bowls (All COLD)

- Tuna or Salmon or Vego poke - Japanese pickles, daikon, edamame, brown rice, seasoned seaweed, soy lime dressing (GF)
- Coconut poached chicken, shredded greens, rice noodles, black sesame (GF)
- Chilli chicken, baby bok choy, crispy onions, lime, soba noodles
- Chilli tofu, baby bok choy, crispy onions, lime, soba noodles (V)
- Sliders: Pork katsu burger, milk bun, kimchi, red eye mayo
- Sliders: Black angus beef burger, swiss cheese, house sauce, pickles, butter lettuce
- Sliders: haloumi, kimchi, red eye mayo, milk bun
- Sliders: Southern-fried chicken, slaw, mayo, milk bun.

DESSERT

- Dark chocolate brownie, chocolate mousse, strawberry
- Lemon, meringue, blueberry tart
- Vanilla bean cheesecake, passionfruit crumble in pots
- Coconut Pannacotta, berry compote, vanilla bean crumble pots (GF)
- Triple-cream brie, sour cherry tart

