

CANAPÉ MENU

STANDARD CANAPES \$5.50 each

- Jamon & raclette croquettes
- House terrine, peach chutney (gf)
- Lightly cured kingfish tartare, burnt cucumber, radish (gf)
- Dry aged beef tartare, smoked yolk, sourdough croutons
- Corn + jalapeno croquettes (v)
- Crispy fish skin with whipped cod's roe (gf)
- Caprese salad on crisp polenta (v) (gf)
- Potato, leek & gorgonzola frittata (v) (gf)
- Anchovy & lardo toasts
- Pumpkin & goats cheese arancini (v)
- Truffled cheese gougeres (v)
- Freshly shucked oysters, seasonal dressing (gf)
- Tapioca crisp, seaweed emulsion (v) (gf)
- Torched scallop, avocado, compressed apple (gf)
- Steamed buns with crispy pork belly or eggplant, pickled fennel remoulade (v)
- Fish cakes, lemon mayo

OPTIONAL EXTRAS

- PETIT FOURS + BISCOTTI... \$5.50pp
- BYO CAKE... \$7.50pp
- BYO CUPCAKES/MACAROONS \$5.00pp

- Chocolate + hazelnut delice \$7.50pp – as a petit four
\$15.50pp – as a dessert
- Flourless orange + almond cake \$7.50pp – as a petit four
\$15.50pp – as a dessert

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PREMIUM CANAPES \$8 each

- Spencer Gulf prawns, salsa verde, lemon (gf)
- BBQ half quail, fermented chilli & smoked maple glaze (gf)
- Slow cooked lamb ribs, dill pickles (gf)
- Devilled eggs, oscietra caviar (gf)
- Crab brioche, curry mayonnaise, trout roe
- Leek, blue cheese & walnut tart (v) (gf)
- Fish sandwich – crumbed rockling fillet, cos lettuce, tartar sauce, pickles
- Truffled mac'n'cheese croquettes (v)
- Torched scallop, avocado, finger lime (gf)
- Steamed buns with crispy pork belly or eggplant, pickled fennel

SUBSTANTIAL CANAPES \$13.5 each

- House made potato gnocchi, seasonal mushrooms, taleggio cream (v)
- Cauliflower & black truffle risotto (v) (gf)
- Slow roasted lamb 'alla romana', soft polenta (gf)
- Caccuccio – roasted fish & shellfish stew from Livorno, fennel, tomato, chilli (gf)
- Root vegetable tagine, chickpeas, labneh, pistachio dukkah (v) (gf)
- Crumbed local fish fillet, hand-cut chips, tartar sauce, lemon
- Slow cooked short rib, seasonal root vegetable puree, charred onion (gf)

ADDITIONAL ITEMS \$30 per person

- ANTIPASTO – chef's selection of cured meats, vegetables, terrines, pickles, seafood & salads, house made breads
- CHEESE – hand selected local & imported cheese, seasonal fruit, lavosh, breads & crackers

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