

CANAPÉ MENU

We are happy to advise you with your menu selections and alter our food to your tastes and dietary requirements

Selection of 5 + 1 substantial (approx. 2 hours)
\$39pp

Additions

extra canapés \$5.50/ piece
extra substantial \$9 / piece

Antipasto optional + \$15pp
Cheese from \$9.50 pp
Charcuterie from \$8.50 per person

Cold Canapé

- Serrano Jamon wrapped, smoked mozzarella, rocket leaf and fig vincotto (gf)
- Mini spanner crab rolls, lemon, radish, chive, watercress
- Spicy black truffle steak tartare, char grilled baguette, fried shallots
- Smokey king salmon roulade, cucumber, potato blini
- Rare sliced tuna bagel, chive cream cheese, pickled radish, lemon aioli, watercress
- Shucked oysters, red wine shallot mignonette
- Date & truffle honey roasted pear and ricotta tartlet (v)
- Chickpea hummus and caramelised red onion crostini (v)
- Petit vegetable crudo, beetroot puree & mint (vegan)
- Tomato & buffalo ricotta crostini (v)
- Anchovy crisps, goats curd, bronze fennel

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Hot Canapé

- 8hr slow cooked spiced pork belly, creme fraiche, chorizo and rosemary (gf)
- Mini polenta cakes, local goats curd, green peas, caramelised walnut and soft herbs (gf)
- Baked 1/2 shell scallops, salsa verde
- Homemade sausage rolls, tomato chutney
- Slow cooked lamb shoulder and tomato arancini, smoked yoghurt
- Zucchini and fetta fritters, mint yoghurt and pomegranate (v)
- Toasted brioche soldiers, taleggio, swiss brown mushroom puree (v)
- Quinoa and thyme tofu chips & almond romesco(vegan)
- Polenta chips, black garlic aioli(v)
- Raclette, leek & Jamon croquettes

Substantial Canapé

- Mini confit duck pies, porcini mushroom duxelle, gorgonzolla
- chargrilled rustic Italian loaf, whipped lemon ricotta, figs, mint, olive oil
- Pumpkin, pinenut and spinach risotto with mascarpone
- Orecchiette, pork & fennel sausage mince, lemon, ricotta salata
- Mini wagyu cheeseburgers, Monterey jack cheddar, bacon jam

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