



COLD CANAPES

Signature canape - Locally sourced oysters, wasabi flying fish roe, Tahitian lime dressing (gf/df)

Seasonal Canape - Lockyer valley pumpkin crusted Yellowfin Tuna, sesame & broad bean mousse (gf)

Whipped buffalo milk artisan fetta, bacon jam, peppered fig & almond biscotti

Compressed melon, bresaola, wasabi crème, micro chive (gf)

Saffron kingfish ceviche, micro nicoise, quail egg, flying fish roe (gf/df)

Crusted tuna tataki, sesame seaweed salad, adzuki beans, avocado salsa (gf/df)

Mechoui lamb, caraway carrot mousse, almond hummus, lavosh

Cucumber cannelloni, Korean style grilled chicken, coriander, crisp shallot & sour cream (gf)

Cucumber cannelloni, Sichuan mapo tofu, shitake & green shallot (v/gf)

Citrus summer fish cake, aromatic papaya salad, yuzu aioli (gf)

Chawan mushi frittata, sansho crusted beef, green sriracha (gf)

Japanese style soba noodle salad, tsuyu jelly (v)

Rice cracker puff, samphire salad, pickled ginger & radish (vg/gf/df)

HOT CANAPES

Signature canape - Mini handmade taco, eight hour rangelands beef brisket, chili sauce, avo crème (df)

Seasonal canape - D'Auvergne & gruyere polenta, tempered grape tomato & leek crisps (v/gf)

Pepita & courgette filled flatbread, asiago & lamb, rocket & mint dip

Crunchy pork belly, ginger beer lime glaze with apple compote (gf/df)

Creole spiced jambalaya arancini, bayou hot sauce (df)

Jamaican spiced chicken, jalapeno & pepper jack quesadilla

Red curry salmon, bok choy & shallot gow gee dumplings

Seared scallop, sweet corn crème, chorizo, avocado cucumber salsa (gf)

Mini pork bun, fresh chilli soy, coriander (df)

Sesame rice cake, golden curry beef, white kimchi (gf)

Tempura fried nori crusted XO tiger prawn, hibachi sauce (df)

Lamb & butternut pumpkin keema pie, pea puree, yoghurt

Broccoli pizza crust, heirloom tomato confit, petit basil & rocket salad (v/vg*/df)

SWEET CANAPES

New York cheesecake crepe, bee pollen sugar dust & colony honey (v)

Cold set caramel & peanut butter banoffee pots, caramelised banana, belcolade crunch (v/gf)

CANAPE PRICING

Selection of 6	\$21.00
Selection of 8	\$26.00
Additional canapes	\$3.70
Add signature canape	\$1.00

BIGGER BITES

\$6.50pp

SEASONAL BIGGER BITE - Black vinegar glazed pork belly with Sichuan mayonnaise in an open steamed bun
Bhuna masala chicken wings, cumin yogurt (gf)
Buttermilk chicken brioche slider, ranch whip, pickled slaw
Sweet potato, black bean & charred corn empanda with aji (vg/gf/df)
Mini bratwurst dog, hot English crème, caramel smoked onions
Peroni battered whiting, housemade old bay seasoned sweet potato chips, lime (df)
Spicy Korean chicken steam bun, coriander pickled apple & cabbage, green sriracha
Darling Down's beef ciabatta, pineapple scallop & beetroot relish (df)
Pork carnitas & black bean burrito, pico de gallo, mole pablano
Korean style noodle salad, pressed mandoo, yuzu soy glaze (vg/df)

STAND UP PLATED

\$14.50pp

Charred corn, zucchini & haloumi fritter, petit rocket & walnut oil (v)
Southern style fried tofu popcorn, ranch aioli (vg)
Thai red curry mac n cheese, lime & ginger
Chickpea & lamb curry kofta pocket, smokey baba ganoush, mint pesto (df)
Palm sugared lemongrass curry salmon, lime marmalade, coconut rice (gf/df)
Twice cooked cider pulled pork, radish & apple slaw, caramel vinegar mayo (gf/df)
Slow braised beef cheek, garden pea gnocchi, confit grape tomatoes, merlot jus (gf/df)
Heirloom tomato & olive risotto, citrus marinated courgette ribbons (vg/gf)

MENU ADDITIONS

Trio of dips - sun-dried tomato & cashew, hummus, basil & rocket pesto, crisp breads (v)	\$5.00pp
Australian cheese board with spiced quince paste, dried fruit, crackers & nuts (v)	\$9.50pp
Antipasto board - selection of cured meats & marinated vegetables with assorted breads & crackers	\$9.90pp
Sushi platter – 2 pieces per person (gf & vg options)	\$5.50pp
Wine & Dine'm cronuts – Malibu & coconut, coffee, vanilla & berry	\$4.50pp



WINE & DINE'M