



## CANAPE PRICING

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Selection of 6	\$21.00
Selection of 8	\$28.00
Additional canapes	\$3.70

## COLD CANAPES

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Sesame tuna, pure soy, avocado salsa, curled chili (gf/df)  
Fanned goats curd, saffron toast, candy fig, black olive dust (v)  
Shaved serrano, ruby beetroot relish, micro pear salad  
Seared lamb, almond biscotti, green pea, cubed mint (gf)  
Blue swimmer crab, compressed watermelon, vibrant pickle (gf)  
Champagne poached chicken, pistachio, blackcurrant meringue  
Smoked salmon blini, crème fraiche, native lime, herb  
Shaved beef, mascarpone corn bread, red pepper compote (gf)  
Rolled duck, orange sponge, port compote, chervil (gf)  
Red quinoa cake, carrot mousse, dill (v/gf/df)

## SWEET CANAPES

Passion fruit, torched meringue, ginger biscuit flan (v)  
Potted 75% dark chocolate parfait, coco nib crunch, raspberry gel (v/gf)

## HOT CANAPES

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Forest mushroom, cauliflower rice, grilled flat bread, pomegranate (v)  
Slow cooked lamb, pistachio paste pastille, rose water yogurt  
Tiger prawn arancini, tomato reduction, wasabi kewpie (gf/df\*)  
Treacle roast pumpkin, fresh mozzarella, rocket pesto, basil flat (v/vg\*)  
Red wine onion, blue cheese, quince paste tart (v)  
Pancetta mandarin scallop, green pea, sage (gf)  
Mini pork bun, fresh chilli soy, coriander (df)  
Chorizo puff, pounded cashew, caper butter shine  
Grain crusted chicken tenderloin, citrus verdi (gf/df)  
Crisp crusted tiger prawn, hibachi sauce (df)

*\*Additional selection available for dietaries that may not be listed in current menu. Please ask our Event Specialists*

## SIGNATURE & SEASONAL CANAPES

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### COLD

<b>Seasonal canape</b> - Porcelain snapper ceviche, seaweed caviar, egg yolk crumble (gf/df)	\$4.70
Locally sourced oysters, lychee jelly, ginger infused wakami (gf/df)	\$4.70
Formed chicken, brie whip, streaky bacon jam, black seedy bun	\$5.50

### HOT

<b>Seasonal canape</b> – Beef cheek, Kenilworth cheddar suppli, parmesan crust smoked tomato (gf*)	\$4.70
Cider pork belly, calvados apple, blackberry reduction (gf/df)	\$4.70
Rosemary crusted lamb cutlet, minted tomato relish, rosemary sea salt (gf*)	\$6.50
Jammon set duck, green pea crush, red wine jus (gf)	\$6.50
WNMDF beef pie, garden vegetable, red wine reduction	\$5.50
Reverse bocconcini ice cream, sweet corn mousse, wafer cone, black olive (v)	\$5.50

## BIGGER BITES

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\$6.50 per item

Pork schnitzel, balsamic apple, pecorino bun
Greek meat balls, basil Napoli sauce, parmesan cheese (gf)
Buttermilk chicken brioche slider, ranch whip, pickled slaw
Coriander chicken & charred corn empanada with aji (gf/df)
Plum shredded duck, green onion, pickle, coriander bao (df)
Pinto bean burrito, brown rice, Mexican cheddar melt, red pepper jam (v)
Whiting battered, lemon marmalade, shoe string fries
12 hr lamb, rich ratatouille, mint jelly (gf/df)
Grilled haloumi, green pea, lemon marmalade, soy linseed (v/gfa*)
Ground beef, swiss cheese, lean bacon, tomato relish burger

## STAND UP PLATED

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\$11.50 per item

Panko crusted pork, golden curry, fermented cabbage (df)
Charred corn, zucchini & haloumi fritter, petit rocket & walnut oil (v)
Silken beef cheek, pearl pasta, orange meringue, micro salad
Petite spinach gnocchi, goat's cheese, pine nut cream (v)
Mojito roast salmon, celeriac remoulade, native lime salsa (gf/df)
Slow duck regionellie, green olive, truffle tomato
Chili prawn rice, sangria sofrito, flat parsley, lemon (gf)
Salt n pepper tofu, avocado mousse, ponzu, green chili candy (v/gf)
Chicken, cashew nut, coconut curry, long grain coconut rice (df)
Tomato risotto, courgette ribbons, sweet corn velvet (vg/gf)

## MENU ADDITIONS

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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



W I N E & D I N E ' M

v – vegetarian | vg- vegan | gf – gluten free | df – dairy free | \*- on request

Prices are listed per person exclusive of GST | min of 20 people | Staff & equipment will be charged additionally  
Menu available from 10.04.2017 – 01.04.2018 | 07 3844 7810 [catering@winendinem.com](mailto:catering@winendinem.com) [www.winendinem.com](http://www.winendinem.com)