



WINE & DINE'M



CANAPÉ

MENU



CANAPÉ EXPERIENCE



CANAPE SELECTION

Selecting the ideal canapés for your event is a delightful journey. If you are searching for something light or seek a flawless event opener, delve into our selection of cold, warm & sweet canapés.

For those desiring a substantial menu that can stand in for a meal, that can stand in for a meal, our substantial bowls and burger options alongside our smaller cold and warm canapes

CONSIDERATIONS

Dietary requirements are catered using seasonal ingredients so please choose your preference and we will look after the rest

INCLUSIVE PACKAGES & MINIMUMS

This menu is available for a minimum of 20 guests. Please contact us for packages & pricing.

Sit back, relax & enjoy the Wine & Dine'm event experience.

Our References & Testimonials
[Click here.](#)

Previous Case Studies
[Click here.](#)

Want to know more about us?
[Click here.](#)

CANAPÉS

COLD

Citrus cured kingfish, soy mousse, wasabi, sea grapes, wild rice crisp (gf/df)

Moroccan roasted lamb, jalapeno spiced falafel, red pepper hummus, coriander (gf/df)

Sydney rock oyster, finger lime mignonette (gf/df)

Smoked corn fed chicken, pickled onion, kewpie, crisp skin (gf/df)

Wagyu tartare tartlet, fermented cabbage, biltong dust (df)

Compressed cucumber, macadamia crème, charcoal pearls (vg/gf)

Tea smoked duck breast, beetroot mousse, seaweed crisp (gf/df)

Ora king salmon tartare, brioche toast, dill and caper salsa, smoked roe

Wild mushroom tart, truffle, shitake jelly (vg)

WARM

Pork belly al pastor, avocado, pickled pineapple, jalapeño, baby coriander (gf/df)

Chicken and soft herb croquette, tarragon aioli (gf)

Twice baked baby potato, smoked spec, capers, horseradish, aged cheddar (gf)

Slow roasted tandoori lamb, cumin, puffed quinoa, mango gel, curry leaves (gf/df)

Scallop, ginger and chive dumpling with sichuan pepper vinegar (df)

Broad bean falafel, whipped tahini, micro greens (vg/gf)

Chinese bbq pork rib, pickled cucumber, crisp rice cakes (gf/df)

Crispy fried suckling pig, seeded mustard mayo, sherry vinegar gel, pea tendrils (gf/df)

Beef & burgundy pie, house smoked ketchup

Smoked tomato and buffalo mozzarella arancini, basil aioli, grana padano (v/gf)

SWEET

Yuzu lemon, baked meringue tart, miso apple (gf)

Raspberry and white chocolate mini lamington (v)

Traditional opera slice, coffee, hazelnut (v)

Assorted brownies - rocky road, cookies & cream, salted caramel (gf)

v - vegetarian / vg - vegan
gf - gluten friendly / df - dairy friendly



SUBSTANTIALS

CANAPÉ BOWLS

Char grilled lemon grass chicken, green mango salad, nuoc cham, wonton crisp (gf/df)

Smoked brisket chilli beans, guacamole, pico de gallo, corn chips, coriander (gf/df)

Burrata cheese, basil, grape tomato, olive, fried pizza dough (v)

12 hour slow cooked beef cheek, chimichurri, parsnip, potato mash, red cabbage (gf)

Chicken karaage, shaved cabbage, mayo, korean cucumber pickle (gf/df)

Roasted lamb shoulder, mint, sichuan sauce, fresh coriander, fried bread (df)

Pumpkin gnocchi, gorgonzola, sage butter, hazelnuts, kale (v)

BURGERS AND BUNS

Bangalow pork, carolina bbq sauce, pickles, potato roll (df)

Signature cheeseburger, pickles, tomato, secret smokey sauce, american cheese, potato roll

Bugster roll, baby gem, fennel & apple slaw, citrus mayo, brioche roll

Cuban sandwich, honey leg ham, smoked mojo pork, pickles, mustard, swiss cheese, baguette

White corn arepa, pulled chicken with pineapple adobo sauce, chipotle aioli (gf)

Low-n-slow beef brisket, pickles, slaw, bbq sauce, potato roll (df)

Southern fried chicken, tomato, lettuce, kansas bbq aioli, soft potato roll

v - vegetarian / vg - vegan
gf - gluten friendly / df - dairy friendly





WHAT COMES NEXT?

Please contact us with your package preferences and we will be happy to send you a proposal.

Do you have any specific dietary needs? Our chefs can tailor meals accordingly.

ENQUIRY



+617 3844 7810

winendinem.com/contact



catering@winendinem.com



PO Box 689 Coorparoo
QLD 4151



108 Norman St,
Woolloongabba 4102



WINE & DINE'M