



WINE & DINE'M



# CANAPÉ

MENU



## CANAPÉ EXPERIENCE

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### HOW DO I KNOW WHICH ONE TO PICK

If you are after something on the lighter side or after the perfect event starter, our cold & warm canapes will be the best option.

For more substantial option, that would substitute a meal we recommend browsing our substantial bowls and burger options in addition to our smaller cold and warm options.

Our premium canape selection is suited for that extra special occasion with the aim to add that 'wow' factor!

### 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.



## FRESH FOOD FOR A GOOD CAUSE

Elements of our menu are supplied directly from The Mini Farm Project. By purchasing The Mini Farm produce, we are contributing to supporting those in need and enabling them to continue their great work.

If you would like to know more or get involved, visit their website [here](#).

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

Previous Case Studies  
Click [here](#).

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

# CANAPÉS

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## COLD

Cured kingfish, wild rice crisp, avocado, chilli soy (gf/df)

Ora king salmon, seaweed, wasabi, smoked roe (gf)

Smoked chicken crisp sandwich, water cress (gf/df)

Native cured beef tartare, juniper oil, puffed buckwheat, cured egg, charcoal lavosh (df)

Prawn tostada, avocado puree, melon salsa (gf/df)

Cucumber cup, whipped caper crème, sea water caviar (v/gf)

Tea smoked duck breast, burnt ginger, black vinegar, seaweed crisp (gf/df)

Sydney rock oyster, rhubarb mignonette (gf/df)

## SWEET

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

Petite profiteroles with vanilla chantilly

Pistachio financier, raspberry gel

Matcha opera, white chocolate chantilly

Dark chocolate tart, coffee mousse, chocolate soil (gf)



# CANAPÉS

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## WARM

Churrasco beef skewer, veracruz condiment, chimichurri (gf/df)

Free range pork belly, red miso caramel, green apple, pickled cucumber (gf/df)

Chicken & mushroom croquette, sea salt gel (gf)

Quinoa & cumin crusted lamb madras, mango chutney (gf/df)

Scallop & chive dumpling, red chilli oil (df)

Pork kromeskies, whey gel, compressed apple (gf)

Beef & burgundy pie, house smoked ketchup

Pumpkin & sage arancini, burnt butter aioli, shaved manchego (v/gf)



# SUBSTANTIALS

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## CANAPÉ BOWLS

Adobo smoked beef brisket, dirty rice, pico de gallo, corn crisp (gf/df)

Chilli jam glazed pork belly, tom sum salad, thai basil (gf/df)

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

Northern style lamb bowl, flat bread, coriander yoghurt, fresh mint

General tso's chicken, sweet and spicy fried chicken, ginger soy, fragrant rice, pickled cucumber (df)

Corn ribs, lime salt, bloody mary mayo (v/gf/df)

Beef cheek penang, green papaya salad, puffed rice (gf/df)

## BURGERS AND BUNS

Royal beef cheese burger, pickles, tomato, secret smokey sauce

Fried prawn po'boy, burnt butter emulsion, fennel slaw

Cancun fish taco, pineapple, sriracha mayo, corn salsa (df)

Ranchero pulled chicken slider, adobo, house pickles, ranch dressing

Crispy buttermilk chicken slider, tomato, kansas bbq aioli



## PREMIUM ADDITIONS UPGRADES

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### PREMIUM ADDITIONS POA

#### PREMIUM COLD CANAPÉS

Beef tataki, flying fish roe, yuzu aioli, wasabi leaf (gf/df)

Fraser island spanner crab, tapioca squid ink crisp, burnt butter emulsion citrus caviar (gf)

#### PREMIUM WARM CANAPÉS

Yorkshire pudding, caramelised onion, rare roast beef

Pressed green coconut prawn, tom yum gel, kaffir lime granola (gf/df)

#### PREMIUM SUBSTANTIALS

Moreton bay bug, vegetable crisp, truffle emulsion (gf)

Steak frites, sauce béarnaise (gf)







## WHAT COMES NEXT?

Please contact us once you have an idea of which packages you are interested & we can provide you with packages & pricing.

Got any dietary requirements? Our chefs can arrange something for you.

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## ENQUIRY

[winendinem.com/contact](http://winendinem.com/contact)



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