

CANAPÉ AND PLATTERS MENU



CANAPÉS

Ideal for a cocktail reception or stand up function to allow maximum networking.

See individual prices per person below.

COLD CANAPÉS

- Sesame seared tuna with cucumber noodles and miso yoghurt dressing ^{GF}
- Smoked salmon sour cream paprika with preserved lemon en croustade
- Creamy gazpacho with compressed gin flavoured cucumber salsa ^V
- Truffled mushroom and thyme pate on sea salt toast ^V
- Roasted beef crostini with basil pesto and garlic aioli
- Oysters with finger lime dressing and wakame salad ^{GF} ^{DF}
- Roasted duck breast with black truffle aioli and pickled Spanish onions ^{GF}
- Harrisa spiced local prawns with polenta ^{GF}
- Tomato tart with black olive crumble
- Red vinegar compressed watermelon with yoghurt honey ^{GF}
- Cinnamon donuts with strawberry jam dip ^V
- Baileys callebaut chocolate truffles ^V ^{GF}
- Dulce de leche tarts ^V
- Selection of citrus turkish delights ^{GF}

HOT CANAPÉS

- Green pea and mozzarella herb arancini ^V
- Baked chorizo in puff pastry with caramelised onion
- Prawns in panko crumbs with lime dipping sauce
- Crumbed scallops with toasted sesame dressing

- Traditional vegetable spring roll with sweet chilli sauce ^{Ve}
- Goujons of barramundi with lime aioli
- Chilli fried local squid with buttermilk ranch dressing
- Japanese prawn and vegetable gyoza with light soy
- Satay of chicken with kaffir lime and peanut sauce ^{GF}
- Karaage fried chicken with sweet sake mayo sauce
- Pork dumplings with black vinegar and chive sauce
- Onion bhaji with minted yoghurt sauce ^V
- Smoked beef brisket pie with a mustard crust
- Mozzarella sticks with chunky tomato dip ^V

SUBSTANTIAL ITEMS

- Roasted BBQ chicken with spring onions in a lotus bun
- Beef rendang, toasted coconut and salted peanuts with jasmine rice ^{GF}
- Roasted lamb rump with Greek salad and lemon yoghurt ^{GF}
- Prawn nasi goreng with prawn crackers and nam jim ^{GF}
- Butter chicken with cardamom rice ^{GF}
- Steamed snapper fillets with rice cake, spring onion and ginger ^{GF}
- Fried tofu with roasted mushroom and honey wasabi aioli burger ^V
- Sesame beef salad with cashew, ginger and chilli dressing ^{GF}
- Barramundi fish and chips with lemon aioli

Up to 1 Hour Package \$ 33.50
Choose 2 cold and 3 hot items

Up to 1.5 Hours Package \$ 40.00
Choose 3 cold and 3 hot items

Up to 2 Hours Package \$ 49.50
Choose 3 cold, 3 hot and 1 substantial item

Up to 2.5 Hours Package \$ 52.50
Choose 3 cold, 4 hot and 1 substantial item

Up to 3 Hours Package \$ 57.75
Choose 4 cold, 4 hot and 1 substantial item

DCC Welcome

2 Hours Package \$ 74.50
Choose 2 cold, 2 hot and 1 substantial item. Includes the Cellar Beverage Package.

Additional substantial item \$ 9.00

^V Vegetarian ^{Ve} Vegan ^{DF} Dairy Free ^{GF} Gluten Free

Other dietary requirements can be catered for upon request. Sunday and public holiday surcharges may apply.

CANAPÉ AND PLATTERS MENU

PLATTERS

*Hosting a working luncheon or needing to provide food for exhibitors and suppliers?
The platters offer an excellent selection of luncheon options.*

See individual prices below.

*Each platter is designed to serve
at least 10 people.*

- Assorted roasted nuts, crisps and parmesan straws **V** **\$ 77.50**
- Deli platter including prosciutto, sopressa, pastrami, leg ham, pickled mushrooms and vegetables with crusty bread selection **\$ 195.00**
- Vegetarian antipasto of char grilled zucchini, eggplant, pickled mushrooms, capsicum, semi dried tomatoes, dolmades, Spanish and Kalamata olives, fetta cheese with crusty bread selection **V** **\$ 165.00**
- Selection of cheeses, including cheddar, brie and blue cheese served with dried fruits, nuts, quince paste, crackers and crispbread **V** **\$ 175.00**
- Selection of three house made vegetarian dips with crisp pita bread and toasted ciabatta **V** **\$ 75.00**
- Platter of mixed sandwiches and wraps **\$ 85.00**
- Sliced tropical and seasonal fruit platter **Ve DF** **\$ 90.00**
- House baked muffins **V** **\$ 70.00**
- House baked assorted pastries and croissants **V** **\$ 90.00**
- House baked cupcakes **V** **\$ 79.00**
- Platter of cookies **V** **\$ 66.00**
- Assorted house made mini quiches **\$ 85.00**

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