

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 (PB)
- 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 (PB) Plant Base (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.*

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| • 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) | \$ 85.00 |
| • Pavlova platter with fresh strawberries, mango topping, kiwi fruit, whipped cream, toasted coconut, pistachio, raspberry coulis and chocolate drops (GF) (V) | \$ 110.00 |
| • Corn chip platter with fresh guacamole, pico de gallo, coriander sauce, sour cream comer chipotle dip, cucumber and carrot sticks (V) | \$ 100.00 |
| • 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 assorted freshly baked cookies (V) | \$ 66.00 |
| • Assorted house made mini quiches | \$ 85.00 |