



# CANAPÉS

## COCKTAIL PARTY PACKAGES

### 2-4 hr event

\$50 per head – 3 x cold canapes, 3 x hot canapes, 1 x bao, 1 x stick  
\$60 per head – 3 x cold canapes, 3 x hot canapes, 2 x bao, 1 x stick

### 4-6 hr event

\$74 per head – 3 x cold canapes, 3 x hot canapes, 2 x bao, 1 x stick, 1 x grazing

*1 piece per person, minimum 20 pieces per item*

## CANAPÉS COLD 5.0

Appellation oyster, condiments  
Tuna, smoked ponzu, wasabi  
Seaweed crackers, eggplant, sesame (v, gf)  
Chicken rice paper rolls, vermicelli, hot mint (gf)  
Vietnamese-style raw beef, betel leaf 🍴 (gf)  
Assorted seafood & vegetarian sushi handrolls (gf)  
Enoki mushroom rice paper rolls (gf)

## BAO 10.0

Peking duck bao, cucumber, smoked oyster sauce  
Crispy roast pork bao, salt pickled daikon, chilli  
Tonkatsu eggplant bao, roasted sesame, coriander (v)  
Fried chicken bao, kewpie, cucumber, coriander

## GRAZING 14.0

Salt & pepper tofu, blistered snake beans, roasted sesame (gf, vg)  
Duck, sesame, cold buckwheat noodle salad  
White cut chicken, green mango, pawpaw, nuoc cham dressing (gf)  
Hot and numbing calamari, aromatic herbs 🍴🍴  
Black vinegar and pepper pork adobo, sticky rice

## CANAPÉS HOT 6.0

Pork & prawn sesame fry bread  
Fried potato cakes, saltbush, yuzu kosho mayo (v)  
Pork and chive wonton, black vinegar, chilli  
Korean fried chicken, kimchi spice 🍴  
Prawn in tofu skin (gf)  
Duck meatball, tare sauce  
Roast Peking duck in Chinese pancake  
Tingling prawn dumpling (gf)

## STICKS 7.0

Otway shiitake, mushrooms tare (v)  
Malay pork satay (gf)  
Isan BBQ chicken, hot & sour 🍴

## SWEET TREATS 4.5

Peanut & cherry ripple ice-cream sandwich (gf)  
Matcha & white chocolate fudge (gf)  
Pandan cream puff (v)  
Yuzu meringue tart (v, gf)  
Native berry sorbet cone (v)