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## CANAPÉ MENU -

**6 PIECE \$40PP      3 COLD, 2 HOT, 1 SUBSTANTIAL**  
**9 PIECE \$55PP      4 COLD, 3 HOT, 2 SUBSTANTIAL**  
**12 PIECE \$70PP     5 COLD, 4 HOT, 3 SUBSTANTIAL**

### COLD -

Caramelised onion and smoked mozzarella tartlet (v)  
Tomato, goat's curd and basil tart (v)  
Smoked salmon tartare, avocado mousse  
Scallop, yuzu, coconut, coriander (gf)  
Beef tartare, horseradish vinaigrette  
  
Raspberry marshmallow with toasted coconut  
Chocolate tartlet

### HOT -

Pumpkin and parmesan arancini with aioli (v)  
Pork and fennel sausage rolls, apple butter  
Harissa lamb meatballs, raita (gf)  
Crispy parmesan polenta, capsicum relish (v & gf)  
Salt and pepper squid, aioli  
Satay chicken skewer (gf)  
Braised pork soft taco, sweetcorn salsa  
Ham hock croquette, seeded mustard crème fraiche  
  
Churros, native spiced sugar

### SUBSTANTIAL -

Bellevue beef slider with cheese and house burger sauce  
Grilled chicken slider with chipotle mayo  
Haloumi and eggplant slider with and salsa verde (v)  
Parmesan gnocchi with tomato sauce  
Mushroom risotto (v)  
Fish & chips

*Canapés are served throughout the event by wait staff, and are recommended for groups of 30 - 120 guests. For fewer guests, we recommend selecting from our platter menu. (v) vegetarian, (gf) gluten free.*



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## PLATTER MENU ·

### **OYSTERS · \$48**

*per dozen*  
natural or dressed

### **CHEESE PLATTER · \$75**

*serves approx. 10 guests*  
chefs selection of Australian cheeses with accompaniments and lavosh

### **ANTIPASTI PLATTER · \$75**

*serves approx. 10 guests*  
chefs selection of cured meats, pickles, olives and grilled bread

### **SLIDER PLATTER · \$55**

*includes 10 sliders*  
Wagyu beef slider with cheese and house burger sauce  
Grilled chicken slider with chipotle mayo  
Halloumi and eggplant slider with salsa verde (v)

### **BELLEVUE PLATTER · \$55**

*serves approx. 10 guests*  
a mixed selection of salt and pepper calamari, school prawns,  
honey soy glazed chicken wings and fries

*Platters are placed on tables for guests to graze from, and are recommended for groups of 10 - 30 guests. (v) vegetarian, (gf) gluten free.*