

Note: Surcharge applies on Public Holidays

Deliver Fee \$75

Canape Menu

\$29.00 per person

A selection of six (6) options from the Canapé Menu. Recommended for a 2-3 hour event with up to 40 guests. 10 pieces total per person.

\$33.00 per person

A selection of eight (8) options from the Canapé Menu. Recommended for a 3-4 hour event with up to 60 guests.

12 pieces total per person.

\$39 per person

A selection of ten (10) options from the Canapé Menu. Recommended for a larger event with up to 100 guests. 15 pieces total per person.

\$5 Per Slider/Taco

An optional add-on to a canape package as something more substantial.

\$16 per person

1 x Luxury Canapé Item per person

Canapés and Finger Food Menu



Smoked Tasmanian Salmon on Blinis

With Crème Fraîche, fresh dill and citrus zest.

Peking Duck Rolls

With fresh cucumber, spring onion & Hoisin sauce

Little Lamb Fillet Naan

With a fresh citrus and mint yoghurt dipping sauce.

Moroccan Mild Spiced Meatballs

(Beef and pork) Served with a tomato relish sauce.

Roasted Tomato Tarts

With authentic Italian pesto, topped with Persian feta or goats cheese and fresh basil.

Mushroom Arancini

With mozzarella filling, encased in a Panko breadcrumb coating and served with an aioli dipping sauce.

Leek and Gruyere Cheese Tarts

Creamy, cheesy and served in a buttery crisp pastry.

Roasted Pork Belly Squares

Topped with bramble apple sauce.

Roasted Eye-Fillet of Beef (rare) en Croute

With horseradish cream and seeded mustard.





Italian Meatballs

Served with a hearty tomato sugo.

Panko-Crumbed Cauliflower Bites

With a smokey chipotle dipping sauce.

Gourmet Pork, Roasted Apple and Fennel Sausage Roll

Served with BBQ or tomato sauce.

Retro-Style Chicken and Mushroom Vol-Au-Vents

(Optional filling: Chicken and Leek)

Authentic Italian Skewer

Melon, prosciutto, fresh bocconcini and basil

Deep-Fried Olives

Crumbed Cerignola olives.

Honey Sriracha Chicken Skewer

Chicken thighs marinated in honey, soy, garlic and Dijon mustard, seared.

Egg Sandwich

Traditional Japanese-style with Kewpie mayonnaise.

Coconut Poached Chicken Sandwich

With pistachio and zesty lime mayonnaise







Something Sweet

Triple Chocolate Brownie

Soft and gooey, decadent chocolate. Dusted with icing sugar (GF available).

Mini Lemon Curd Tart

Tangy lemon filling topped with fresh lemon thyme.

Fresh Mini Scones

Served with raspberry jam and fresh whipped pure cream.

Fruit Skewer

Easy to eat! Fresh seasonal fruit - melons, berries and pineapple.

Burger Slider Options

Gourmet Beef Sliders

Served with smoked cheese, pickle, crisp lettuce and burger sauce on a fresh, soft bap.

Buffalo Shredded Chicken Breast Sliders

Served with butter lettuce and ranch dressing on a soft milk bun.

<u>Italian Roasted Vegetable Sliders</u>

Served with vegan pesto on a soft bun (Vegan).

Taqueria Soft Taco Boards



When the party is well and truly underway, it may be time to serve something a little more substantial to your guests. A fan favourite, our popular soft "Street Taco" options are served on our taqueria custom boards, bringing the flavours of Mexico to your door.

Slow-Cooked Pulled Pork Soft Taco

Pulled pork shoulder, slow-cooked in a smokey chipotle sauce and served with apple coleslaw.

Mild Chilli Beef-Fillet Soft Taco

Mild chilli beef-fillet, red onions and smokey chipotle sauce.

Panko-Crumbed Chicken Soft Taco

Panko-crumbed chicken breast with crisp lettuce and salsa.

Sweet Potato Soft Taco

Chipotle baked sweet potato, charred corn and salsa (Vegan).

Luxury Canapé Menu

For something a little bit "extra darling" select from our Luxury Canapé Menu - your guests will not be disappointed.

Lobster Tail Rolls

Gently poached in garlic butter, with lettuce and zesty lime mayonnaise, served in a brioche bun.

Moreton Bay Bug Rolls

Shallow fried in a tempura batter, with iceberg lettuce and zingy mayonnaise.

Fresh Mooloolaba Prawns (Peeled, Tails On or Off)



Skewered and served with a Marie-Rose cocktail sauce. (Allows 5 large prawns per person).





