

cocktail canapé function

Canapés are a great way to kick start your event or served throughout the night, allowing your guests to socialise in a relaxed setting with a professional touch.

All Cuisine On Cue canapés are individually handcrafted by our chefs using the highest quality produce, to ensure that each bite will explode in the mouth with flavour and texture.

We provide an array of delicious and distinctive cold, hot or dessert canapés that can either be served or placed stationary for your guests to enjoy and mingle.



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cocktail canapé

Collection of 4 Savouries	\$12.50 per person
Collection of 6 Savouries	\$18.00 per person
Collection of 8 Savouries	\$23.00 per person
Collection of 10 Savouries	\$28.50 per person

We recommend 6 *Savouries* per person for the **first** hour of your function & a choice of 4 *Savouries* or *desserts* for each following hour. If you require a meal replacement we recommend a mixture of canapés and something more substantial from our stand up collection.

CANAPES served chilled

Zucchini fritter .w. capsicum relish & crisp prosciutto (DF)
 Assorted nori rolls, dashi soy, wasabi & pickled ginger (GF)
 Smoked salmon, asparagus & spicy capsicum tartlet
 Vietnamese rice paper rolls .w. nuoc cham (V)(GF)
 Semi-dried tomato, bocconcini & caramelised onion tartlet (V)
 Smoked chicken, chevre, basil & cashew pesto on sourdough
 Asparagus & spinach eggroll .w. lemon aioli (V)(GF)
 Spiced beetroot, fennel & fetta tart (V)
 Sugar cured salmon .w. olive tapenade on caper & dill galette (GF)
 Shaved peppered beef .w. herb cheese & tomato jam on lavosh
 Caprese skewer - cherry tomato, basil & baby bocconcini (GF)(V)
 Porcini, parmesan & asparagus tartlet .w. truffle oil (V)
 Shaved lamb .w. mint & chickpea puree en croute
 Seared tuna .w. sticky sesame rice & horseradish cream
 Fresh rock oyster .w. chilli & pickled ginger (*Subject to Availability*)

CANAPES served hot

Satay beef skewer .w. crushed peanuts & coconut (GF)(DF)
 Black sesame crusted calamari .w. lime aioli (GF)
 Spinach & fetta pide (V)
 Chicken saltimbocca .w. herb mayonnaise (GF)(DF)
 Wild mushroom tartlet .w. braised beef cheek
 Chorizo, spinach & ricotta tartlet
 Herb & parmesan polenta bite .w. salsa verde (V)
 Pork & prawn filo cup .w. chilli coriander
 Barramundi twist .w. chilli caramel
 Spicy cumin crusted chicken bite .w. raita
 Panko crumbed prawn .w. wasabi mayonnaise & lime
 Leek, sweet potato & ricotta gnocchi bite .w. pesto (V)
 Crispy fried, marinated squid tentacles .w. dashi soy
 Lemon & herb chicken skewer .w. roast garlic aioli (GF)(DF)
 Vegetarian samosa .w. dukkah spiced yoghurt (V)

INDULGENT MOMENTS— \$8.00 per person

2 per person

Mango & mascarpone tartlet
 Lemon & lime curd tartlet
 Rich chocolate mousse cup (GF)
 Coconut, cointreau & white chocolate truffle (GF)
 Caramel & chocolate tartlet
 Chocolate brownie bite .w. vanilla bean cream

All prices are exclusive of GST and are current to 31st January, 2012
 Menu selections are subject to change, availability and are seasonal

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stand up collection

Served in crockery or disposable noodle boxes

Gourmet tasters

\$5.50pp

Chilli chicken & chorizo .w. sofrito (GF)(DF)

Smoked pork belly .w. oyster mushrooms & kai-lan (GF)(DF)

Shredded sandcrab, chilli & green papaya salad (GF)(DF)

Grilled lemon & garlic haloumi .w. blood orange & asparagus tips (V)(GF)

Prawn shot .w. chilli mayo, crisp lettuce & lime (GF)(DF)

Braised beef .w. porcini, smoked peppers & broadbeans (GF)(DF)

Something more generous...

\$8.50pp

Panko crumbed whiting .w. spicy potato wedges & lime aioli

Tandoori chicken .w. moong dal & baby pappadam

Moroccan spiced lamb .w. lemon & herb couscous & garlic yoghurt

Chicken & prawn paella .w. Spanish sausage & saffron rice (GF)(DF)

Soba noodles .w. braised shitake mushrooms & snow peas (V)

Blackbean braised beef .w. Asian vegetables & steamed jasmine rice (GF)(DF)

Spiced pumpkin & potato gnocchi .w. roasted tomato, capers & basil (V)

Please note: There is a minimum order of 15 Noodle Boxes (2 Selections)

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