

THE  
**CATERING**  
STUDIO



## CANAPÈS

*Bite-sized portions, beautifully presented, full of flavour.*

### MEAT

- Pork belly, pickled peach, white balsamic [gf, df]
- Prosciutto roll-up, seasonal fruit, cheese, vincotto [gf]
- Crispy boneless chicken wings, house rub, blue cheese dressing
- Duck rillettes, cherry jam, sourdough [df]
- Beef roulade, truffle mousse, crispy bacon [gf, df]
- Lamb back strap roulade, vadouvan, preserved lemon labneh [gf]
- Ham hock croquette, black romesco
- Crispy lamb, smoked hummus, green goddess dressing, flat bread
- Beef tartare, smoked oyster mayo, seaweed cracker [gf]
- Miso salmon, pickled cucumber, lavosh cracker [gf, df]
- Smoked fish fingers, seaweed tartare, lemon
- Seafood cocktail – mussels, prawns, salmon caviar, avocado [gf]
- Cured kingfish, pickled fennel, soy dashi gel [gf, df]
- Cured tuna ham, buttermilk, celery [gf]

### VEGETABLE

- Goat's cheese beignets, spiced honey
- Tomato tarte tatin, goat's cheese, shallots
- Rice paper rolls, seasonal vegetables, shiso leaves, yuzu dressing [gf, df]
- Arancini - pea, fennel, mint
- Date leather, baby lettuce, crispy almonds [gf, df]
- Corn fritters, chilli jam, coriander crème fraiche
- Lettuce cups, avocado, pickled cucumber, jalapeno, sesame brittle [gf, df]
- Eggplant caponata, mozzarella, pinenuts [gf]
- Club sandwiches – egg, chive salad
- Mushroom mousse, truffle toast, vinegar reduction
- Lemongrass rice cakes, eggplant pickle, cherry tomatoes [gf, df]
- Smoked corn wontons, spinach, coriander [df]
- Manchego and mozzarella croquette, cauliflower piccalilli

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**SWEET**

Earl grey dark chocolate truffle [gf]

Pistachio cake, lemon glaze [gf]

Red velvet cake, crème cheese, raspberries

Chocolate ganache profiteroles

Pavalova, fresh berries, custard [gf]

Macarons [gf]

Blackcurrant marshmallow [gf]

Salted caramel popsicle [gf]

After dinner mints [gf]

Lemon curd tarts, Italian meringue

**PRICES AND NOTES**

\$3.50 per item (less than 50 portions)

\$3.00 per item (50-100 portions)

\$2.80 per item (more than 100 portions)

Gluten free (gf), Dairy free (df)

Prices exclude GST | Minimum order 30 per item

Many items on this menu require onsite chefs and service staff. Contact us to discuss your requirements.