



JUST ADD FINGER FOOD

for a perfect
Gold Coast gathering

PARTY TIME

A row of appetizers, likely salmon canapés, served on silver spoons. The spoons are arranged in a line on a rustic wooden surface. The appetizers consist of a piece of salmon topped with a green garnish and a small piece of bread or cracker. The background is softly blurred, showing more spoons and the wooden surface.

When it's party time, the treats you serve guests between drinks are often the make-or-break inclusion in your planning.

Whether you're putting on casual pre-dinner drinks or a high-style cocktail party, we've got the perfect foodie accompaniments: hot or cold, sweet or savoury.

Piece together your own gourmet selections, or go with one of our pre-planned menus, balanced by our ace kitchen teams for complementary flavour and texture.

Please browse the menus with our recommended formula in mind:

30 minutes 3 - 4 canapés per guest

1 hour 5 - 8 canapés per guest

2 hours 9 - 12 canapés per guest



COLD SELECTION

Barn

\$4.00 each

- Jalapeño and lime chicken with avocado puree on tostada
- Jerk-spiced chicken with fingerlime aioli
- Coconut and kaffir lime chicken with petite salad
- Yuzu duck, spring onion, furikake with roasted sesame dressing
- Lemon myrtle wattleseed dukkah chicken
- Roast duck, pistachio with rosella jam

Paddock

\$4.00 each

- Charcuterie plates including cured local small goods with grissini and lavoche
- Black angus sirloin, artichoke puree with Tom Thumb tomato [GF]
- Advieh grilled lamb loin, persian fetta and micro salad [GF]
- Angus beef tataki, white radish, wakame and spring onion with ponzu dressing
- Za'atar lamb fillet with beetroot, labna and mint salad [GF]
- Bresaola sourdough crostini, house-made red wine mustard with caramelised onion

Ocean

\$5.00 each

- Smoked kingfish with lemon pearls, baby capers and radish [GF]
- Local prawns with marie rose aioli and buttercrunch lettuce [GF]
- Tuna tataki with wakame and sesame [GF]
- Hot smoked salmon, pickled fennel with lemon balm and sour cream [GF]
- Scallop ceviche with coconut nam jim [GF]
- Assorted sushi and nigiri with wasabi, pickled ginger and soy

Garden

\$4.00 each

- Tomato bruschetta with meredith fetta and micro opal basil [V]
- Beetroot and almond pesto tart [V]
- King oyster mushroom, hummus, caramelised red wine vinegar with pickled shallots [GF V]
- Bocconcini, roasted red peppers, parsley and lemon [V]
- Garden charcuterie including heirloom carrots, baby radish, asparagus, Tom Thumb tomatoes with curried saffron rouille and olive crumb [GF V]



HOT SELECTION

Barn

\$4.00 each

- Coconut lemongrass chicken with palm sugar chilli and lime [GF]
- Karaage chicken with wasabi mayo
- Crispy Peking duck spring rolls with pickled cucumber
- Sticky Korean popcorn chicken [GF]
- Panko-fried chicken with chilli-roasted eggplant puree
- Grilled duck breast with hot and sour Davidson plum chutney [GF]

Paddock

\$4.00 each

- Crispy fried sweet and sour pork belly
- Steamed dumplings with Shanghai chilli and black vinegar
- Cumin salt lamb loin with buttermilk carrot puree and hazelnut crumble [GF]
- Smoked garlic sirloin with cauliflower puree and pomme frites [GF]
- Pork and fennel polpettes with baked apple and cider puree [GF]
- Beef potstickers with shiitake mushroom pickle

Ocean

\$5.00 each

- Salmon arancini with caviar dipping sauce
- Barramundi spring rolls with lemon myrtle aioli
- Spicy paprika prawns and chorizo with preserved lemon [GF]
- Sugarcane prawns with palm sugar, chilli and lime
- Reef fish goujonettes with sriracha tartare sauce
- Toasted sesame and Szechuan peppercorn calamari with citrus dressing [GF]
- Crab fritter with dill crème fraîche

Garden

\$4.00 each

- Zucchini, haloumi and lemon fritters with roast garlic dip [V]
- Mushroom-steamed gow dumplings [V]
- Pealafels, tahini lemon and maple [V]
- Tempura pumpkin flowers with beetroot relish [V]
- Selection of arancini with smoked garlic aioli [V]
- Mac and cheese croquettes [V]

Demitasse soups

\$4.00 each

- Roast pumpkin with brown butter [GF V]
- Chicken, sweet corn and coriander [GF]
- Spiced lentil and carrot [GF V]
- Mushroom with garlic thyme oil [GF V]
- Tom yum with prawn wonton
- Cauliflower velouté with truffle [GF V]

COCKTAIL MENUS

Cocktail menu one

\$27.90 pp

Cold selection

- Smoked kingfish with lemon pearls, baby capers and radish [GF]
- Harissa, lemon and coriander chicken
- Charcuterie plates including cured local smallgoods with grissini and lavoche
- Bocconcini, roasted red peppers, parsley and lemon [V]

Hot selection

- Salmon arancini with caviar dipping sauce
- Crispy fried sweet and sour pork belly [GF]
- Panko-fried chicken with chilli roasted eggplant puree
- Tempura pumpkin flowers with beetroot relish [V]

Cocktail menu two

\$36.20 pp

Cold selection

- Local prawns with marie rose aioli and buttercrunch lettuce [GF]
- Lemon myrtle wattleseed dukkah chicken
- Black angus sirloin, artichoke puree and Tom Thumb tomato [GF]
- Zaa'tar lamb fillet with beetroot, labna and mint salad [GF]
- Scallop ceviche with coconut nam jim [GF]
- King oyster mushroom, hummus, caramelised red wine vinegar with pickled shallots [GF]

Hot selection

- Tom yum with prawn wonton
- Reef fish goujonettes with sriracha tartare sauce
- Spicy paprika prawns and chorizo with preserved lemon [GF]
- Steamed dumplings with Shanghai chilli black vinegar
- Smoked garlic sirloin with cauliflower puree and pomme frites [GF]
- Cumin salt lamb loin with buttermilk carrot puree and hazelnut crumble [GF]

Cocktail menu three

\$41.50 pp

Cold selection

- Tuna tataki with wakame and sesame
- Jalapeño and lime chicken with avocado puree on tostada
- Bresaola sourdough crostini, house-made red wine mustard and caramelised onion
- Hot smoked salmon, pickled fennel with lemon balm and sour cream [GF]
- Yuzu duck, spring onion, furikake with roasted sesame dressing
- Beetroot and almond pesto tart [V]
- Charcuterie plates including cured local smallgoods with grissini and lavoche

Hot selection

- Pork and fennel polpettes with baked apple and cider puree [GF]
- Toasted sesame and Szechuan peppercorn calamari with citrus dressing [GF]
- Hot smoked salmon fritter with dill crème fraîche
- Sugarcane prawn with palm sugar, chilli and lime [GF]
- Beef potstickers with shiitake mushroom pickle
- Sticky Korean popcorn chicken
- Zucchini, haloumi and lemon fritters with roasted garlic dip [V]

Cocktail menu four

\$65.10 pp

Cold selection

- Scallop ceviche with coconut nam jim [GF]
- Angus beef tataki, white radish, wakame and spring onion with ponzu dressing
- Advieh spiced lamb loin, meredith fetta and micro salad [GF]
- King oyster mushroom, hummus, caramelised red wine vinegar and pickled shallots [GF V]
- Coconut and kaffir lime chicken with petite salad
- Assorted sushi and nigiri with wasabi, pickled ginger and soy
- Local prawns with marie rose aioli and buttercrunch lettuce [GF]
- Yuzu duck, spring onion, furikake with roasted sesame dressing
- Charcuterie plates including cured local smallgoods with grissini and lavoche

Hot selection

- Spicy paprika prawns and chorizo with preserved lemon [GF]
- Toasted sesame and Szechuan peppercorn calamari with citrus dressing [GF]
- Selection of steamed gow dumplings
- King salmon confit, shaved fennel, capers and preserved lemon [GF]
- Karaage chicken with wasabi mayo
- Grilled duck breast with hot and sour Davidson plum chutney [GF]
- Reef fish goujonettes with sriracha tartare sauce
- Tempura pumpkin flowers with beetroot relish
- Smoked garlic sirloin with cauliflower puree and pomme frites [GF]

EACH COCKTAIL MENU ABOVE IS PRICED FOR ONE HOUR OF SERVICE. If your event exceeds an hour, additional charges will be incurred.

DESSERT



DESSERT CANAPÉS

\$4.00 each

- Lemon meringue [V]
- Passionfruit [V]
- Salted caramel [V]
- Macadamia [V]
- Cherry chocolate [V]
- Raspberry and white chocolate [V]
- Apple shortbread [V]
- Minted chocolate [V]
- Frangelico chocolate [V]