

OUR CANAPÉ MENU

We take orders for a minimum of 12 guests. Please have your canapé option to us 1 week before your booking. We can accommodate for guests with special dietary requirements, please notify us in advance.

COST OF CANAPÉS:

4 pieces per head of your choice - \$26.00

6 pieces per head of your choice - \$39.00

8 pieces per head of your choice - \$52.00

Mini croque-Monsieur

(needs to be warmed up before serving)

Free range ham, Emmental & Mornay sauce on a pic

Bruschetta de boeuf à la Française

(needs to be warmed up before serving)

Bruschetta of seared wagyu beef bavette, roasted tomato.

Tartine de canard Périgourdine

Sourdough bread, house made duck breast ham, mushroom Duxelles and Grand Basque cheese with truffle oil.

Tartare de poisson de ligne à la moutarde aux noix et au verjus

Game fish tartare marinated with a walnut and verjuice dressing.

Gougère au “Comté millésimé”

(Ideally needs to be warmed up before serving)

Cheesy choux pastry with aged Comté cheese.

Verrine de caviar d'aubergine à la mousse de fromage de chèvre

Crushed smoky eggplant, Provençale condiment, goat cheese foam.

Terrine de campagne

Baguette crostini, free farmed pork terrine flavoured with Armagnac.

Bouchée de fromage de chèvre aux épices

Fresh goat cheese coated with our selection of spices.

OUR PLATTERS:

Presented on a large wooden board

Selection de Charcuterie - \$15.00 per head.

(Homemade terrine, paté, mousse + selection of cured meats, tapenade, condiments)

Plateau de Fromages - \$16.00 per head.

(Selection of four different imported and high-quality French cheeses)

Cost of the platters includes fresh bread. Call us for custom platters.
All prices include GST but doesn't include staff or delivery/pick up .