

Canapé/Grazing Menu

Please note these are sample menus and are subject to change including pricing



Canapé Packages - Effortless Elegance

These packages are designed to make your event planning effortless. With a wide variety of delicious, bite-sized canapés, flavourful bowls, and beautifully styled grazing tables, we provide the perfect solution for offering your guests a sophisticated and stress-free dining experience.

1 Hour

4 Canapés 24pp

2 Hours

6 Canapés & 1 Bowl 50pp

4 Hours

5 Canapés, 1 Bowl & 1 Grazing Station 70pp

6 Hours

6 Canapés, 2 Bowls & 2 Grazing Stations 95pp

Pre-Dinner Upgrade

Parmesan & rosemary gougère, truffle mustard
Smoked kingfish pâté, smoked daikon, blini
Glass of prosecco

20pp

Additional items will be charged at

Canapés

6pp

Bowls

15pp

Grazing Stations

15pp

- Please note all prices are GST exclusive -

Canapé Choices

Ocean

Smoked mussel pâté, pickled daikon, blini
Miso cured salmon, horseradish crème, cos
Kingfish pastrami, carrot, olive oil GF DF

Garden

Parmesan & rosemary cheese bread, truffle mustard V
Tarragon doughnut, mushroom marmalade, spiced honey DF
Smoked tomato tartare, caper, cornbread toast
Corn whip, coriander, jalapeño, lime GF

Farm

Seared lamb loin, pink peppercorn cream, thyme crisp GF
Ham hock scotch egg croquette, wholegrain mustard DF
Pork, fennel seed & parmesan sausage roll, tarragon mustard
Crispy chicken, broiche, maple

Sweet

Dark chocolate brownie with hazelnuts & almonds V GF
Almond friand, raspberry, buffalo yoghurt GF
Oreo cube, oreo crumb mousse, salted caramel brownie, dark chocolate glaze
Whipped coconut panna cotta, strawberry, vanilla shortcake GF DF

Bowl Choices

Cold

Hot smoked salmon, fennel, citrus, horseradish GF DF
Courgette salad, goats cheese, pistachio, mint GF DFA

Hot

Blackened chicken thigh, tabouleh, cucumber yoghurt GF DFA
Slow cooked beef cheek, tomato, gremolata, mashed Agria GF

Sweet

Eton mess, brown sugar meringue, lemon cream, doris plum
Vanilla cheesecake mousse, hazelnut crumble, soaked cherries, thyme syrup

Grazing Station Choices

Cheese

Whitestone brie with quince paste, fresh grapes, lavosh & sourdough. Smoked cheddar paired with poached apple, organic rye bread & thyme crackers. Peninsula blue with pickled walnuts, honeycomb & linseed crackers

Meat

A selection of cured New Zealand salamis, pâté, roast meat, pickles, preserves & house made foccaccia

Fish

Cured salmon, smoked mussel pâté, kingfish pastrami, pickled daikon, lemon wedges & sourdough

Bread & Dips

Warm olives with preserved lemon & rosemary. Brown sugar, rosemary, & cayenne-glazed cashews. Paprika & garlic oil-brushed flatbreads, served with hummus, romesco dip & crisp breadsticks

Platters - Shared Indulgence

Perfect for groups of around 30, our platters offer a generous and modern grazing alternative to traditional canapés.

Savoury Platters

Whole wheel of Whitestone brie, quince paste, grapes, lavosh & sourdough	220
Smoked cheddar, poached apple, fig jam, organic rye bread & thyme crackers	180
Peninsula blue, pickled walnuts, honeycomb, linseed crackers & fig bread	180
Cured New Zealand meats & salamis, pickles, preserves & crusty baguette	240

Late Night Snack Platter | \$160

Beef sliders, gouda, burger sauce, pickles, Fried chicken with aioli, Roasted mushroom and parmesan arancini, Shoestring fries with tomato sauce

Dessert Platter | \$120

Dark chocolate brownie, Rhubarb & almond friand, Brown sugar pavlova with lemon curd, cream & roast plum, Passionfruit & raspberry lamington