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 — $32pp

2 Hours

6 Canapés & 1 Bowl — $48pp

4 Hours

5 Canapés, 1 Bowl & 1 Grazing Station — $85pp

6 Hours

6 Canapés, 2 Bowls & 2 Grazing Stations — $120pp

Pre-Dinner Upgrade — $20pp

Parmesan & rosemary gougère, truffle mustard

Smoked kingfish pâté, smoked daikon, blini

Glass of prosecco

Additional items will be charged at

Canapés	$6pp
Bowls	$15pp
Grazing Stations	$15pp

- Please note all prices are GST inclusive-

Canapé Choices

Ocean

Flaked spanner crab filo tart, olive oil, apple, chive DF

Prawn corndog, charred pepper salsa

Oyster croqueta, horseradish cream, celery GF

Scallop crudo, salted lemon, roasted garlic, flakey pastry

Smoked kingfish pâté, smoked daikon, blini

Garden

Parmesan & rosemary gougères, truffle mustard V

Tarragon doughnut, mushroom marmalade, spiced honey DF

Beetroot tartare, horseradish, toasted rye bread

Cauliflower “cous cous” gremolata olive oil, focaccia crostini DF

Whipped ricotta, caramelized leek tarte tatin

Farm

Seared lamb loin, hash, pink peppercorn cream GF

Pork cheek bon bon, truffle parsnip remoulade DF

Oxtail beignet, rosemary & onion cream

Pork, fennel seed & parmesan sausage roll, tarragon mustard

Crispy chicken, waffle, whisky maple butter, roasted walnut

Sweet

Dark chocolate brownie V GF

Rhubarb & muscovado friand GF

Brown sugar pavlova with lemon myrtle cream & roasted plum GF

Almond frangipane tart

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Bowl Choices

Cold

Brassica salad, smoked honey & walnut V GF

Prawn cocktail, gem lettuce, marie rose, roasted capiscum, caviar GF

Hot

Spiced lamb shank tagine, sweet apricot & citrus cous cous

Gurnard & oyster bouillabaisse, sundried tomato, shaved fennel

Free range chicken thigh, tomato, tarragon, swiss brown mushrooms

Slow cooked beef, confit garlic, smoked pancetta, mashed agria

Sweet

Eton mess, brown sugar meringue, lemon cream, doris plum

Vanilla cheesecake mousse, hazelnut crumble, soaked cherries, thyme syrup

Grazing Table Choices

Cheese

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

Meat

A selection of cured New Zealand salamis, smoked chicken, smooth pâté, pickles, chutney, roquito peppers & crusty baguette

Fish

Pink peppercorn cured salmon, marinated green-lipped mussels, smoked kingfish pâté, pickled daikon radish, 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

- Please note all prices are GST inclusive-

Platters - Shared Indulgence

Perfect for groups of around 30, our platters offer a generous and modern grazing alternative to traditional canapés. Thoughtfully curated with a variety of flavours, textures, and crowd-pleasing favourites, they provide an effortless way to keep guests mingling, snacking, and enjoying your event with ease.

Savoury Platters

Whole wheel of Whitestone brie, quince paste, grapes, lavosh & sourdough	$180
Smoked cheddar, poached apple, raisin ketchup, organic rye bread & thyme crackers	$160
Peninsula blue, pickled walnuts, honeycomb, linseed crackers & fig bread	$160
Marinated seasonal & local vegetable crudités with hummus	$120
Cured New Zealand meats & salamis, pickles, preserves & crusty baguette	$200

Late Night Snack Platter $120

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

Dessert Platter $120

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

- Please note all prices are GST inclusive-