



There is no minimum or maximum amount - please select what appeals to your event and your guests
If there is a particular canapé that does not appear on this list please discuss with us

Salumi & Cheese Bar – grazing table

\$30 per guest (min 30 guests) the min order will suit larger parties

Generous selection of Cured Meat and Fine European Cheeses

Iggy's Bakers Breads & Condiments – Fruits & Nuts

Canapés (2 each)

Choose: 3 canapés \$30 - 4 canapés \$39 - 5 canapés \$48 per person

Cold

King Salmon Gravlax – Blinis – Crème Fraiche – Yarra Valley Caviar

Chicken Liver Pate – Quince – Iggy's Baguette

Seared Sesame Crusted Tuna – Wasabi Cream – Shiso (GF)

Chilled Peeled King Tiger Prawns – Wasabi Mayo (GF)

Tuna Crudo – Pickled Green Chili & Sesame (GF)

Hot

Pork & Fennel Sausage roll – Smoked Tomato Concassé

Lightly dusted Freemantle Calamari Fritti – Tarragon Mayonnaise

Harvey Bay Scallop – half shelved – Apple Balsamic Vinegar – Flying Fish Roe (GF)

Bambini Arancini (v) – Fior Di latte and Truffle Pecorino

Premium Canapé

Iranian Beluga Caviar / Geek Caviar – Blinis, Pepe Saya Crème Fraiche & Chives 30g/100g/500g MP

Add a Bottle of Belvedere Vodka (700ml) with Stand Service for 1 hour \$395

Substantial (each)

Quattro Formaggi Zucchini flower – Truffle Honey \$8

Lamb Souvlaki – Tzatziki \$10 (2each) (GF)

Grilled Oregano Lamb Cutlet – Chimichurri \$10 (GF)

Sliders – Angus Wagyu Beef – Gruyère & Radicchio \$10

Barramundi Fish & Chips – Tartare Sauce \$11

Sydney Rock Oysters – Mignonette \$5 (GF)

Peking Duck Pancake \$8

Dessert \$9 each

Divine Valrhona Baked Chocolate (GF)

Tiramisu en Verrine

Mini Pavlovas – Passion Fruit Curd – Berries (GF)

Croquebouche Cake for birthday or celebration \$145-\$180