

WHISKY & WOOD  
*Catering*



# SAMPLE CANAPE MENU

## CANAPE OPTIONS (SERVED COLD)

Bruschetta, tomato, goat cheese & basil

Beetroot cured salmon, dill creme fraiche & preserved lemon

Chicken parfait toast, brioche, port jelly & parsley

Mini falafel, avocado mousse, pine nuts & coriander\*\*

Bocconcini, olive, basil and prosciutto skewer

Pear & Brie skewer, spinach, and honey

## CANAPE OPTIONS (SERVED HOT)

Arancini, tomato, Provolone & basil

Pork slider, braised shoulder, sesame dressing, pickle & slaw

Potato rosti, chili jam & Chorizo

Lamb meatball skewers, Dukkah, labneh and pistachio

Peas pie, cottage cheese, crispy bacon & shallots

Tomato tart, puff pastry, basil, caramelised onion

Broccoli cheese ball, cheddar and parmesan

Ratatouille bouchée, sundried tomato, parmesan

## SWEET CANAPE OPTIONS

Pavlova, berry compote and whipped cream

Lemon slice, curd and meringue

Chocolate choux pastry, salted caramel and hazelnut

# CANAPE PRICING

**CHEFS SELECTION OF 6 CANAPES \$35PP**

Includes 3 cold, 2 hot, 1 sweet

**CHEFS SELECTION OF 8 CANAPES \$40PP**

Includes 4 cold, 4 hot, 2 sweet

# SMALLER BITES

**BAR SNACKS \$12**

Serves 4pax

**PIZZAS \$24-28**

[See Menu](#)

CATERING FYI:

- *\*\*Vegan upon request*
- *All menus are a sample and will change seasonally*
- *Pricing is GST inclusive*

# SAMPLE DINNER MENU

## ENTREE OPTIONS

Mushroom and truffle risotto, parmesan & chives

Market fish crudo, citrus, fennel & radish

Chicken liver parfait, brioche toast, onion marmalade & port jelly

Tomato and cucumber carpaccio, pine nuts, stracciatella & basil\*\*

## MAIN OPTIONS

Eye fillet, red wine jus, potato mousseline, & black garlic butter\*

Chicken breast, honey-glazed baby carrots, carrot puree & tarragon

Steamed market fish, salsa verde, charred broccolini, leeks & onion

Confit pork belly, crispy perla potatoes, caramel & apple cider sauce

Zucchini papardelle, roast pepper and bean ragu, basil, parmesan\*\*

Braised lamb shoulder, dukkah, labneh & crushed peas

## SIDE OPTIONS

Broccoli, almond brown butter & preserved lemons\*\*

Crispy perla potatoes, rosemary & duck fat

Mash potato, chives & parmesan

Mesclun, balsamic dressing & grated vegetables\*\*

## DESERT OPTIONS

Choux, chocolate whipped cream, salted caramel & hazelnut praline

Lemon curd, shortbread & meringue

White wine poached pear, vanilla mascarpone & chocolate sauce

# MAINS PRICING

## SHARING STYLE

- 1 MAIN & 2 SIDES \$65P
- 2 MAINS & 2 SIDES \$85PP
- 3 CANAPES, 2 MAINS & 2 SIDES \$100PP

## INDIVIDUALLY PLATED

- SINGLE COURSE \$90pp  
Fresh Bread, 1 Main & 2 Sides
- TWO COURSES \$110  
Fresh Bread, Entree, Main & 2 Sides
- THREE COURSES \$125pp  
Entree, Main & Dessert

## OPTIONAL EXTRAS

- FRESH BAKED BREAD & BUTTER \$4pp
- SHARED SIDES \$50 (per table of 10-12)
- DESSERT \$15pp

## CATERING FYI:

- *Alt-drop, additional \$5pp, per course on set menus*
- *\*Eye fillet main additional \$5pp across all set menus*
- *\*\*Vegan upon request*
- *All menus are a sample and will change seasonally*
- *Pricing is GST inclusive*



# PLATTER SELECTION

*Each Platter Serves ~10*

## PREMIUM \$150

Premium cured meats, soft and hard gourmet cheese, fresh seasonal fruit, pretzels, crackers, baguette

## Meze \$110 (VE, DF, \*GF)

Falafel, dips, warmed olives, crudite, dolmades, antipasto, mixed nuts & flat bread

## CHEESE \$120 (V, \*GF)

Cured meats, three cheeses, bread, dips, crackers, seasonal fruit and vegetables, dried fruits, nuts

## BRUNCH \$120

Fresh baked goods, fresh fruit, pastries, a selection of fruits and sweet treats

# GRAZING TABLE

*Allow ~\$10-15 per person*

Premium cured meats, soft and hard gourmet cheese, fresh seasonal fruit, pretzels, dips, warmed olives, crudite, dolmades, antipasto, mixed nuts crackers, baguette & flat bread

