

Boardwalk CATERING

CANAPE MENU



Canape 1

Please select 5 gold, 2 platinum

Suitable for a 2-hour event

Canape 2

Please select 5 gold, 2 platinum,
1 substantial

Suitable for a 3-hour event

Canape 3

Please select 5 gold, 2 platinum,
1 substantial, 1 dessert

Suitable for a 3-hour event

Canape 4

Please select 5 gold, 3 platinum,
1 substantial, 2 dessert

Suitable for a 4-hour event

GOLD ITEMS

Roasted Portobello mushroom tartlet (v)
aged Parmigiano-Reggiano

Black olive tapenade (v) (gf)
fig & sunflower cracker, herbed goat's cheese

Panco & oregano crumbed chicken strips
saffron & confit garlic aioli

Crispy smashed chat potatoes (gf)
sweet chilli, sour cream

Pan fried haloumi (v)
pine nut pesto, baby herbs

Beetroot chip (v) (gf)
heirloom tomato, goat's curd, basil oil, fresh basil

Sydney Rock oysters (s)
Cabernet granita, lemon

Activated charcoal wafer (v) (gf)
whipped fetta, roasted pumpkin, pine-nut, sage

Arancini (v)
saffron & mozzarella, chive aioli

Glazed Triumph pear (v)
chive, ricotta, brioche, aged balsamic

Panco & coconut prawns (s)
sweet chilli aioli

Sumac crusted Angus beef (gf)
sourdough crouton, horseradish cream

Slow roasted Berkshire pork belly (gf)
chilli salt, pepper caramel

Pizzetta (v)
truss tomato margarita, basil cress

Handmade pork and prawn dim sim (s)
chilli, lime & coriander dipping sauce

Vegetarian fried spring rolls (v)
sweet soy dressing, sliced shallots

Charred goats cheese tartlet (v)
caramel onions, micro cress

PLATINUM ITEMS

Duck pancakes
sliced cucumber, spring onion

Angus beef burger
Boardwalk chutney, smoked aioli, charcoal roll, pickle

Slow roasted lamb shoulder
lavosh, labneh, house made dukkha

Fried calamari (s)
aioli, chilli chips, fresh lime

Crispy chicken slider
shaved iceberg lettuce, sweet chilli aioli, brioche

Smoked salmon blinis (s)
salmon roe, lemon crème fraiche

Beef & mushroom cocktail pie
roasted tomato chutney

Seared Canadian scallops (s) (gf)
black sesame dressing, crisp rice noodle

Australian King prawn (s) (gf)
smoked paprika mayonnaise, snow pea tendrils

Portuguese chicken skewers (gf)
grilled lime, fresh mint yoghurt

ceviche of Yellowtail kingfish (s) (gf)
citrus dressing, ruby grapefruit segment

SUBSTANTIAL ITEMS

Beer battered flathead (s)

shoestring fries, dill tartare sauce

braised beef brisket (gf)

charred broccolini, potato puree, toasted almonds, jus

Chicken & chorizo paella (gf) (df)

heirloom tomatoes

Vegetarian paella (v) (vgn) (gf)

fresh vegetables, lemon, parsley

Australian prawns (s) (gf)

mango, avocado, coriander, chilli, lime dressing

DESSERT ITEMS

Churros (v)

vanilla chocolate sauce

Boardwalk chocolate brownie (v)

salted caramel

Belgian milk chocolate tartlet (v)

freeze dried raspberry dust

Fruit brochette (v) (vgn) (gf)

skewers of seasonal fresh fruit

Lemon Curd Tartlet (v)

torched meringue

Gelato (v)

chocolate dipped assorted flavours