

THE DECK – CANAPE MENU

1-2 HOUR PACKAGE \$45.00pp

Choose 3 x standard canapés, 1 x premium canapés + 1 substantial dish

2-4 HOUR PACKAGE \$65.00pp

Choose 4 x standard canapés, 2 x premium canapés + 2 substantial dishes

4+ HOUR PACKAGE \$95.00pp

Choose 8 x standard canapés, 4 x premium canapés + 3 substantial dishes

VENUE EXCLUSIVE HIRE

Minimum spends exist for exclusive use of The Deck. This can be put towards food and beverage. Please note, this is not a room hire fee.

STANDARD CANAPÉS

Dry-aged beef tartare, usual flavours, potato crisps (gf)

Freshly shucked oysters, apple mignonette, hot sauce + lemon (gf)

House made terrine, pickles on toasted sourdough

Pork or duck rillettes on toasted brioche, plum relish

Devilled eggs, oscietra caviar (gf)

Truffle cheese gougeres (v)

Pork or duck croquettes, sauce gribiche

Mini shepherd's pies

Baccala fritters, fresh tuna mayo

Seasonal crudities, whipped crème fraiche, mushroom soil (v) (gf)

Roquefort + pear quiche (v)

Cured kingfish skewers, compressed watermelon, turmeric + ginger (gf)

Shaved prosciutto cotto, bread crisps

Pumpkin + goats cheese arancini (v)

Salmon tartare on cucumber, miso crème fraiche, brook trout roe (gf)

Shaved pastrami, pickled cucumber, horseradish + smoked onion on rye

Anchovy toasts, lardo, bottarga

Grilled asparagus, smoked egg emulsion (v) (gf)

Corn + jalapeno croquettes (v)

Caprese on crostini (v)

*Menu is Subject to Seasonal Changes

PREMIUM CANAPÉS

Slow cooked lamb ribs, dill pickles (gf)
Lobster vol-au-vents
Mini beef wellingtons
Crab brioche, curry mayonnaise, trout roe, crispy chicken skin
Truffled mac'n'cheese croquettes (v)
Pork belly buns, Italian coleslaw, pickles
Chicken brioche, lemon, dill, tarragon, cos + white pepper
Blue cheese, leek + walnut tart (v)
Zucchini flowers filled with goat's milk feta, tomato salsa (v)
Fish sandwich - crumbed local fish fillet, cos lettuce + tartar sauce on a brioche bun
Port Phillip Bay scallop brochette, jamon emulsion (gf)

SUBSTANTIAL DISHES

Slow roasted lamb shoulder, soft polenta, rosemary (gf)
Rigatoncini, short rib ragu, gremolata
Root vegetable tagine, chickpeas, saffron, labneh (v) (gf)
Roasted organic chicken, artichokes, jus gras (gf)
Lobster + cauliflower risotto (gf)
Spiced soft shell crab in a squid ink bun, fennel slaw + kewpie
Pumpkin, caramelised onion + goats cheese rotolo, sage butter
House smoked ocean trout croissant, herbed crème fraiche, wild rocket
Today's market fish fillet, white bean + fennel salad, sauce vierge (gf)
Orecchiette, charred broccolini, smoked walnuts + chilli (v)

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OPTIONAL GRAZING TABLE - \$16.50 pp

CHEESE - hand selected local + imported cheese, seasonal fruit, lavosh, breads + crackers

ADDITIONAL ITEMS

Standard canapés - \$5.50 per piece

Premium canapés - \$9.50 per piece

Substantial dishes - \$13.50 per piece

PETIT FOURS + BISCOTTI.... \$5.50pp

BYO CAKE.... \$7.50pp

BYO CUPCAKES/MACAROONS \$5.00pp

Chocolate + hazelnut delice \$7.50pp - as a petit four \$15.50pp - as a dessert

Flourless orange + almond cake \$7.50pp - as a petit four \$15.50pp - as a dessert