

## 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

### STANDARD CANAPÉS

Dry-aged beef tartare, usual flavours, sourdough crisps

Freshly shucked oysters, seasonal dressing + lemon (gf)

House made terrine, pickles on toasted sourdough

Duck rillettes on toasted brioche, prune ketchup

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)

Ocean trout 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)

Additional canapés - \$5.50 per piece

## 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)

Additional canapés - \$9.50 per piece

## 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)

Additional substantial dishes - \$13.50 per piece

## OPTIONAL GRAZING TABLES - \$30.00pp

ANTIPASTO – chef's selection of cured meats, vegetables, terrines, pickles, seafood + salads, house made breads

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

## ADDITIONAL ITEMS

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

BYO CAKE.... \$7.50pp

BYO CUPCAKES/MACAROONS \$5.00pp

Three layers chocolate cake \$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

## 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.