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 broccoli, 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.