

Canapé Selection

Standard

Cold

- Rustic Mediterranean seasonal vegetable tartlets △▲
- Free-range egg frittata w roasted vegetables △▲
- Japanese yukari balls w ume plum △▲▲
- Corn & paprika pikelets with avocado salsa △▲
- Sweet roasted pumpkin & feta rice balls △▲
- Shitake mushroom, pickled ginger & brown rice balls △▲▲
- Mini tomato & basil brushetta △▲
- Parmesan polenta & chilli jam stack △▲▲
- Trio of home-style dips w vegetable crudités & crackers △

Warm to Hot

- Tofu, sweet potato & sesame rice balls △▲▲
- Seasonal roasted vegetable skewers △▲▲
- Spicy ginger & coriander free-range chicken balls ▲
- Spicy house-made vegetarian samosas △
- Spinach & feta spanakopita △
- Vegetable frittata w roasted vegetables & feta △▲
- Gourmet cous cous sausage rolls △
- Gourmet mini pizzas

Sweet Treats (All △)

- Tangy lemon curd style tarts
- Chocolate & macadamia brownie
- Bittersweet chocolate tarts
- Coffee éclair petite four



Premium

Cold

- Nori cones w enoki mushrooms, wasabi mayo & cucumber △▲▲
- Smashed broad beans w mozzarella on toasties △▲
- Smoked salmon, mascarpone & quail egg on potato rosti ▲
- Haloumi w tomato and lemon salsa △▲
- Soy roasted duck w chilli jam on a crisp wonton
- Ashed goats cheese, slow cooked beets & thyme △▲
- King prawn sushi rolls ▲

Hot

- Spicy prawn balls w chilli sauce ▲
- Mini beef skewers w chimmichurri sauce ▲
- Free-range chicken skewers w garlic aioli ▲
- Roasted kangaroo patties w mountain pepper ▲
- Searred scallops w cauliflower puree & crispy prosciutto ▲
- Free-range chicken satays w house-made peanut sauce ▲
- Chilli & garlic prawns ▲
- Kangaroo skewers w bush tomato relish ▲
- Mushrooms filled w cheese, spinach & macadamia △▲

Sweet Treats (All △)

- Lemongrass crème brulee ▲
- Individual hazelnut mousse with a wattleseed crunch ▲
- Individual tiramisu ▲
- Lemon meringue petite four
- Assortment of macaroons flavours

△ Vegetarian
▲ Vegan
▲ No added gluten

Alcoholic Beverages

Beverage packages can be created to suite every occasion. Please select from the following wine list and OFSC will provide you with a quote. Please note that further options are available, including international and / or sustainable wines.

Victorian Sparkling Wines

Scotchmans Hill, The Hill Curvee NV Brut
Balgownie Premium Cuvee Rose
Balgownie Premium Cuvee Brut
Yarra Burn Chardonnay Pinot Noir

Victorian White Wines

Scotchmans Hill, The Hill – Chardonnay
Windy Peak – Pinot Grigio
Coldstream Hills Sauvignon Blanc
Paringa Estate Riesling

Victorian Red Wines

Windy Peak – Pinot Noir
Scotchmans Hill, The Hill Cabernet Shiraz
Sticks Pinot Noir
Rufus Stone Heathcote Shiraz

Other Beverages

Victorian and international beers – Selection of boutique and popular brands
Organic orange juice
Plain and flavoured Victorian mineral waters

Special Occasion Drinks

Champagne cocktails
Sangria
Summer fruit punch (either with or without alcohol)
Pink lemonade with fresh mint
Dessert wines

Alternatively, please let us know your budget and we'll design a beverage package to suit your occasion.

