

# MISCHIEF CANAPE MENU

## **GOLD | \$100PP**

3 SMALL, 2 SUBSTANTIAL, 1 DESSERT

## **PREMIUM | \$125PP**

4 SMALL, 3 SUBSTANTIAL, 2 DESSERT

## **PLATINUM | \$200PP**

6 SMALL, 4 SUBSTANTIAL, 3 DESSERT

## SMALL CANAPES

### **SEAFOOD**

Spanner Crab Miang with Coconut, Chili & Lime *(GF/DF)*

Crispy Prawn and Basil Roll with Kaffir Lime and Chili Caramel *(DF)*

Leader Prawn Skewers with Chili Sauce *(GF/DF/GF)*

Jervis Bay Scallops with Gooseberry, Elderflower and Asparagus *(GF/DF)*

Miso Marinated Salmon on Nori Wrapper

### **MEAT & POULTRY**

Pork Belly Miang with Coconut, Chili & Lime *(GF/DF)*

Wagyu Beef - Thin Sliced Wagyu Beef, Green Apple, Pickled Ginger Mayonnaise and Crispy Rice *(GF/DF)*

Lamb and Iranian Pistachio Meatballs with Harissa *(GF)*

Steamed Chicken & Coriander Har-Gow Dumplings *(DF)*

Spicy Chorizo & Cheese Arancini

### **DIETARIES**

Peanut & Ginger Miang with Coconut, Chili & Lime *(VE/GF/DF)*

Coconut Soup with "Noosa" Tomatoes, Kaffir Lime and Chili Oil *(VE/GF/DF)*

Mushroom & cheese Arancini *(VE/GF)*

Roasted Figs Stuffed with Greek Feta Cheese, Drizzled with Native Honey and Dusted with Edible Flowers *(VEG)*

*VEG = VEGETARIAN, VE = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE*

# MISCHIEF CANAPE MENU

## SUBSTANTIAL CANAPES

### SEAFOOD

Balmain Bug Roll - Chili Mayonnaise, Crunchy Iceberg & Chives *(DF)*

Crispy Prawn Roll - Pickled Ginger Mayo - Crunchy Iceberg Lettuce *(DF)*

"IkeJime" Rainbow Trout Tartelette - Citrus Marmalade - Herbs and Shiso *(GF/DF)*

Western Australian No1 Scampi Tails with Burro 1889 *(GF)*

### MEAT & POULTRY

Vitello Tonnato Con Farinata - Thin Sliced Veal with Tuna Mayonnaise on Top of Chickpea Flatbread with Capers & Pinenuts *(GF/DF)*

Korean Fried Chicken, Spicy Korean Gochujang Sauce & Spring Onion *(GF/DF)*

Steak Katsu roll - Tonkatsu Sauce, Coleslaw & Pickled Ginger *(DF)*

"Riverina" Lamb Skewers with Piedmontes Salsa Verde and Horseradish *(GF/DF)*

Wagyu Beef Sliders - Cheese & Pickles *(DF)*

### DIETARIES

Cippolini Onion & Zucchini Tart *(VE/DF/GF Possible)*

Hierloom Tomato Tartelette with Summer Peach and Stracciatella *(VEG/GF & VE Possible)*

Farinata with Cippolini Onion, Rosemary, Arugula and Victorian Goat Cheese Crumble *(VE/GF/DF Possible)*

Zucchini & Chili Frittata with Aubergine Pickle and Yoghurt *(VE)  
(GF/DF Possible)*

# MISCHIEF CANAPE MENU

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## DESSERT CANAPES

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### DESSERT

Chocolate & Hazelnut Ice Cream Sandwich *(VE)*

Raspberry & Custard Tarts *(VE)*

Summer Berry Tartelette *(VE)*

Lemon Meringue Tarts *(VE/DF)*

Chocolate & Caramel Brownies

Mini Ice Cream Cones in a Variety of Flavours

# FOOD STATIONS

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## LIVE ITALIAN BAR

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**\$200 PP**

### **CONSISTING OF**

Live pasta station prepared in large, aged Parmigiano cheese wheel.

Choice between hand rolled fettuccine or Penne Rigate. *(GF Available)*

### **SAUCES**

Cheese Wheel

Pesto & Fresh Basil

Hierloom Tomato & Vodka Sauce

### **SIDES**

Extra Virgin Olive Oil

Pine Nuts

Fresh Grated Parmesan

### **OPTIONAL**

*Add fresh baked pizzas to the station baked in front of you and guests.*

# FOOD STATIONS

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## JAPANESE BAR

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**\$170 PP**

### **CONSISTING OF**

Fresh-made sushi and sashimi prepared in front of you and your guests.

### **NIGIRI**

Aburi Salmon Nigiri

Kingfish Nigiri

Crispy Prawn Nigiri

### **ROLLS**

California Crab Uramaki Roll

Katsu Chicken Roll

### **SASHIMI**

Yellowfin Tuna Sashimi

Salmon Sashimi

Yellowtail Sashimi

### **OTHER**

Oysters with Japanese Dressing

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# FOOD STATIONS

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## SLIDERS BAR

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**\$125 PP**

### CONSISTING OF

Mini and medium-sized fresh baked slider buns turned into your favourite burger.

### BURGERS

Pulled Pork with Coleslaw

Fried Chicken & Cheese

Wagyu Cheese Burger

### TOPPINGS

Iceberg Lettuce, Sliced Aged Cheddar Cheese, Hot Sauces, Fermented Chili, Crispy Onions, Onion Jam, Pickles, Tomato

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## PAELLA & RISOTTO BAR

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**\$100 PP**

### CONSISTING OF

Large skillet filled with your favorite Risotto or Paella, prepared Infront of you and your guests.

### TYPES TO CHOOSE FROM

Pulled Pork with Coleslaw

Fried Chicken

Wagyu Cheese Burger

### TOPPINGS

Iceberg Lettuce, Sliced Aged Cheddar Cheese, Hot Sauces, Fermented Chili, Crispy Onions, Onion Jam, Pickles, Tomato

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# FOOD STATIONS

## PAELLA & RISOTTO BAR

**\$100 PP**

### CONSISTING OF

Large skillet filled with your favorite Risotto or Paella, prepared Infront of you and your guests.

### TYPES TO CHOOSE FROM

Forest Mushroom Risotto (VEG)  
Chicken and Cheese Risotto  
Chicken & Chorizo Paella  
Prawn, Mussels and White Fish Paella

### TOPPINGS

Freshly Grated Parmesan  
Roasted and Seasoned Breadcrumbs  
freshly Picked Herbs

*STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU  
ALL STATIONS ARE MINIMUM 20 GUESTS  
ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR*

# FOOD STATIONS

## CHARCUTERIE & CHEESE BAR

**\$120 PP**

### CONSISTING OF

Grazing table filled with cheeses, fruits, cured, aged and sliced meats with fresh buns, crackers and condiments.

### TYPES TO CHOOSE FROM

Luna Holy Goat Cheese with Pistachio and Honey

Triple-Smoked Ham, Sliced off the Bone in front of You and Your Guests

3 More Cheeses and 2 More Meat Selections

### EXTRAS

Sauces & Condiments

Fresh Baked Buns & Crackers

Fresh and Dried Fruits

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*ALL STATIONS ARE MINIMUM 20 GUESTS*

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# FOOD STATIONS

## SEAFOOD & OYSTER BAR

**\$185 PP**

### CONSISTING OF

Fresh and cooked seafood on sculpted ice bar

### TYPES

Large Trawler Cooked Prawns

Slow-Roasted Ocean Trout with Herbs and Citrus

Cooked Spanner Crab or Mud Crab with Herbs and Spices

Freshly Chucked Oysters with Dressings

Yellowfin Tuna Tataki with Sesame

Light Smoked Yellowtail Kingfish with Capers and Preserved Lemon

*STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU*

*ALL STATIONS ARE MINIMUM 20 GUESTS*

*ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR*

# FOOD STATIONS

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## BBQ HABACHI BAR

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**\$170 PP**

### CONSISTING OF

Freshly barbequed meats and seafood with condiments and sauces.

### TYPES

King Leader Prawns with Herbs

Miso Marinated Salmon Skewers

Wagyu Beef Skewers with Chimichurri Chicken Yakitori Sticks

Vegetable Sticks

### TYPES

Hotsauces & Fermented Chili

Fresh Picked Herbs

Lime

Sauces & Condiments

*STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU*

*ALL STATIONS ARE MINIMUM 20 GUESTS*

*ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR*