



CANAPE STYLE

Our canapé style menus provide flexibility and value, allowing you to create a perfect package to suit your event. All items on our menu are prepared using quality locally sourced seasonal ingredients.

To make your finger food function a success, we suggest you choose a minimum of 5 savory pieces.

\$5 per item per person (a minimum of 40 ppl)

ARANCINI - Pumpkin, Sun Dried Tomato, Schulz Fetta, Chives, Rouille

PIE - Milawa Chicken, Leek, Bacon, W'Bool Cheddar, Whitley Relish

SWISS MUSHROOM - Panko Crumbed, Schulz Quark, Lemon, Dill, Saffron Rouille

TART -Bouchier Smoked Chicken, Apostle Whey Brie, Asparagus

ASIAN STEAMED BUN - Great Ocean Duck, Hoisin, Pickled Cucumber

SPRING ROLL - Fresh Vegetable, Whitley Plum Sauce, Shoots, Crispy Shallot

CROQUETTES - Roasted Cauliflower, Allansford Cheddar, Chive Parmesan, Romesco

FRITTERS - Sweet Potato, White Bean, Beetroot, Shultz Organic Tahini Yoghurt, Blood Orange

DUMPLINGS - Pork, Asian Spices, Sticky Soy, Crispy Shallots, Spring Onion

CROSTINI - Cape Grim Beef Fillet, Horseradish Cream

GREAT OCEAN DUCK LIVER - Panko Crumbed, Saffron Rouille, Chives

CAULIFLOWER FALAFEL - Chickpea, Romesco, Watercress

COCONUT PRAWNS - Aioli, Dill, Lemon

S.A FRESH OYSTER - Asian Dressed, Finger Lime, Crispy Shallots

WHITLEY MINI PIZZA - Istra Salami, Basil Pesto, Meredith Goat Feta

LAMB KOFTA -Tahini Yogurt, Dukkha, Pomegranate

FRITTATA - Sweet Potato, Shultz Organic Feta, Caramelized Onion

CALAMARI - Salt and Szechuan Pepper Coated, Sticky Lemon Syrup

SLIDER - Shredded Cape Grim Beef Short Rib, Whitley Special Sauce, Rocket, Jane Dough Brioche Bun

or Pulled Western Plains Pork, Slaw, BBQ Sauce, Jane Dough Brioche Bun



Dessert

CHOCOLATE TART - Ganache, Hazelnuts, Berry Jelly

CHOCOLATE MOUSSE CAKE gf - Ganache, Hazelnuts, Caramelized White Chocolate

CRISPY MERINGUE gf - Berry Swirl, Raspberry

PASSIONFRUIT LEMON TART - Passionfruit & Lemon Curd, Lemon Balm, Blueberry

TRIPLE CHOCOLATE BROWNIE - Timboon Whisky Chocolate Sauce

PUDDING - Caramelized Banana and Sticky Date, Kahlua, Salted Butterscotch Sauce

CRUMBLE - Wild Princetown Apple, Shortbread, Oats, Currents, Cinnamon,

MUM'S CHEESECAKE - Raspberry, White Chocolate

STRAWBERRY MERINGUE ROULADE - Vanilla Mascarpone Cream

DESSERTS ~ PRESENTED WITH - Portland Strawberries, Timboon Vanilla Ice Cream, Lemon Curd

WEDDING CAKE - Client provided cake, complimenting Whitley House Made Ice Cream, Fresh Berries, Caramelised White Chocolate

Your quotation includes

Fully Qualified Chef

Accredited R.S.F. staff

Artisan Foods

Cocktail Style Service Canapés

Special Dietary Requirement Catering

Personalised Menus

Dessert ~ Provided Cake Dressed Served Individually

Quality Napkins, Serving Wear & Accoutrements

Cleaning of Preparation Area

Waste Removal