

creative

CATERING

Elevated Canapé Menu

KREATIVE FOOD. REFINED EXPERIENCES.

*A curated selection of premium, restaurant-quality canapés
for weddings, corporate functions and private celebrations.*

Cold Canapés

Hiramasa Kingfish Crudo

Finger lime, citrus kosho, bronze fennel

GF • DF • NF

Sydney Rock Oyster

Raspberry mignonette, finger lime pearls

GF • DF • NF

David Blackmore Wagyu Tartare

Nashi pear, soy caramel, potato crisp, pickled onion

DF • NF

Golden Vol-au-Vent

Whipped burrata, caramelised morello cherries

V • NF

24-Month San Daniele Prosciutto

Whipped mascarpone, caramelised fig, charred sourdough

NF

Blue Swimmer Crab Crostini

Herb & chilli oil, preserved lime

DF • NF

Confit Heirloom Tomato Tartlet

Smoked eggplant caviar, basil oil

V • NF

Yellowfin Tuna Tataki

Heirloom beetroot dashi gel, toasted sesame tuile

GF • DF

QLD King Prawn

Fermented chilli emulsion, spring onion oil

GF • DF • NF

Charred Sourdough Crostini

Heirloom tomato tartare, micro mint, crispy capers

VE • NF

U10 Prawn Tostada

Avocado mousse, finger lime, charred pineapple salsa

GF • DF • NF

Wagyu Bresaola

Truffle mascarpone emulsion, toasted brioche crisp

NF

Tasmanian Smoked Salmon Roulade

Wild rocket, spiced cream cheese, black sesame

GF

Warm Canapés

Zucchini Blossom Fritter

Whipped mint labneh, hazelnut dukkah

V

Five-Spice Duck Breast

Cucumber pickle, hoisin glaze, coriander cress

DF · NF

Truffled Potato Croquette

Saffron aioli, chive oil

V · NF

King Oyster Mushroom Yakitori

Balsamic glaze, smoked sesame

VE · GF · DF

36-Hour Black Angus Brisket Croquette

Black garlic aioli, chives

DF · NF

Crispy Persian Feta

Chilli honey, mint, black sesame

V

Teriyaki-Glazed Tempeh

Toasted sesame, roasted peanut satay

DF · VE

Porcini & Black Truffle Arancini

Truffle aioli

V · NF

Korean Fried Chicken

Gochujang mayo, toasted sesame

DF

Hokkaido Scallop

Chipotle brown butter, crispy shallot

GF · NF

Heirloom Tomato & Persian Feta Fritter

Whipped yoghurt, micro mint

V · NF

Ora King Salmon Skewer

White miso glaze, yuzu avocado mousse

GF · DF · NF

Caramelised Shallot Tartlet

Roquefort mousse

V · NF

Substantial

Beer-Battered Flathead Taco

Fennel slaw, sriracha crema

NF

MB7 Wagyu Slider

Smoked cheddar, onion jam, pickles

NF

Heirloom Falafel Pita

Whipped hummus, pickles, tahini

VEGAN

Gochujang Glazed Chicken Thigh Bowl

Brown rice, kimchi slaw, edamame

DF • NF

Mini Bánh Mì

Pickled crunchy salad, five-spice tempeh, herb mayo

V • DF • NF

12-Hour Braised Beef Cheek

Pommes purée, Asian chimichurri

GF • NF

Chargrilled Angus Striploin Taco

Mojo salsa, chipotle slaw

GF • DF • NF

Crispy Berkshire Pork Belly Slider

Apple-fennel slaw, chilli aioli

DF • NF

Crispy Tofu Bao

Ssamjang mayo, Asian slaw

V • DF • NF

Sweet

Valrhona Chocolate-Hazelnut Mousse

Raspberry gel, hazelnut sablé

V

70% Chocolate & Salted Caramel Slice

Roasted hazelnut praline

V

Bourbon Pecan Tart

Maple anglaise

V

Sicilian Cannoli

Madagascan vanilla mascarpone

V • NF

Coconut Panna Cotta

Passionfruit curd, mango gel

GF • DF • VE • NF

Raspberry Bakewell Tart

Almond frangipane

V

Triple Chocolate Brownie

Raspberry chantilly, fresh berries

V • NF

Dietary Key

GF Gluten Free

DF Dairy Free

NF Nut Free

V Vegetarian

VE / VEGAN Plant Based

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CATERING

Kreative Food. Refined Experiences.

Menus are fully customisable to suit dietary requirements,
guest numbers and the nature of your occasion.

www.thekreativecatering.com