

kreative
C A T E R I N G
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

Confit Heirloom Tomato Tartlet

Smoked eggplant caviar, basil oil
V · NF

Sydney Rock Oyster

Raspberry mignonette, finger lime pearls
GF · DF · NF

Yellowfin Tuna Tataki

Heirloom beetroot dashi gel, toasted sesame tuile
GF · DF

David Blackmore Wagyu Tartare

Nashi pear, soy caramel, potato crisp, pickled onion
DF · NF

QLD King Prawn

Fermented chilli emulsion, spring onion oil
GF · DF · NF

Golden Vol-au-Vent

Whipped burrata, caramelised morello cherries
V · NF

Charred Sourdough Crostini

Heirloom tomato tartare, micro mint, crispy capers
VE · NF

24-Month San Daniele Prosciutto

Whipped mascarpone, caramelised fig, charred sourdough
NF

U10 Prawn Tostada

Avocado mousse, finger lime, charred pineapple salsa
GF · DF · NF

Wagyu Bresaola

Truffle mascarpone emulsion, toasted brioche crisp
NF

Blue Swimmer Crab Crostini

Herb & chilli oil, preserved lime
DF · NF

Tasmanian Smoked Salmon Roulade

Wild rocket, spiced cream cheese, black sesame
GF

Warm Canapés

Zucchini Blossom Fritter

Whipped mint labneh, hazelnut dukkah
V

Porcini & Black Truffle Arancini

Truffle aioli
V · NF

Five-Spice Duck Breast

Cucumber pickle, hoisin glaze, coriander cress
DF · NF

Korean Fried Chicken

Gochujang mayo, toasted sesame
DF

Truffled Potato Croquette

Saffron aioli, chive oil
V · NF

Hokkaido Scallop

Chipotle brown butter, crispy shallot
GF · NF

King Oyster Mushroom Yakitori

Balsamic glaze, smoked sesame
VE · GF · DF

Heirloom Tomato & Persian Feta Fritter

Whipped yoghurt, micro mint
V · NF

36-Hour Black Angus Brisket Croquette

Black garlic aioli, chives
DF · NF

Ora King Salmon Skewer

White miso glaze, yuzu avocado mousse
GF · DF · NF

Crispy Persian Feta

Chilli honey, mint, black sesame
V

Caramelised Shallot Tartlet

Roquefort mousse
V · NF

Teriyaki-Glazed Tempeh

Toasted sesame, roasted peanut satay
DF · VE

Substantial

Beer-Battered Flathead Taco

Fennel slaw, sriracha crema
NF

12-Hour Braised Beef Cheek

Pommes purée, Asian chimichurri
GF · NF

MB7 Wagyu Slider

Smoked cheddar, onion jam, pickles
NF

Chargrilled Angus Striploin Taco

Mojo salsa, chipotle slaw
GF · DF · NF

Heirloom Falafel Pita

Whipped hummus, pickles, tahini
VEGAN

Crispy Berkshire Pork Belly Slider

Apple-fennel slaw, chilli aioli
DF · NF

Gochujang Glazed Chicken Thigh Bowl

Brown rice, kimchi slaw, edamame
DF · NF

Crispy Tofu Bao

Ssamjang mayo, Asian slaw
V · DF · NF

Mini Bánh Mi

Pickled crunchy salad, five-spice tempeh, herb mayo
V · DF · NF

Sweet

Valrhona Chocolate-Hazelnut Mousse

Raspberry gel, hazelnut sable
V

Coconut Panna Cotta

Passionfruit curd, mango gel
GF · DF · VE · NF

70% Chocolate & Salted Caramel Slice

Roasted hazelnut praline
V

Raspberry Bakewell Tart

Almond frangipane
V

Bourbon Pecan Tart

Maple anglaise
V

Triple Chocolate Brownie

Raspberry chantilly, fresh berries
V · NF

Sicilian Cannoli

Madagascan vanilla mascarpone
V · NF

DIETARY KEY

GF Gluten Free

DF Dairy Free

NF Nut Free

V Vegetarian

VE / VEGAN Plant Based

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

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