



*Creating personalised dining experiences
to remember...*



Canapé Menu



Violets and Vinegar Canapé Menu

A canapé menu is a fabulous food service option for your guests on your big day. A canapé styled reception allows your guests to mingle freely and relax without the formality of a sit down meal.

Our canapé menu is constantly evolving, utilising the beautiful produce that the seasons and the Southern Highlands provide us with. We pride ourselves on being able to source the freshest local produce to make your dining experience one to remember.



Canapé Menu

Select 7 canapes from the following vegetarian, from the sea, from the land and slider options

Vegetarian

- Tomato, bocconcini & basil bruschetta
- Olive tapenade, cherry tomato & fetta en croute
- Caramelised onion, pear & parmesan crisp
- Mushroom & baby spinach risotto cakes
- Olive tapenade, shiraz poached pear & beetroot crisp
- Three cheese croquets
- Roasted pepper & ricotta tart w/ lemon balm
- Sweet potato, cinnamon & crème fraiche tartlet
- Caramelised onion & goats cheese tartlets
- Truffle & parmesan panna cotta w/ shaved asparagus & pea puree

From the Sea

- Smoked salmon, cream cheese & dill rye toasts.
- Prawn & mango cocktail, coconut and lime dressing
- Salmon gravlax w/ herbed cream cheese & baby capers on lavosh
- Lemongrass, chilli & coriander king prawn skewers
- Seared Japanese scallop w/ crushed peas and crispy speck
- Beetroot cured ocean trout w/ avocado lime mousse & caviar spoons
- Sesame crusted yellow fin tuna w/ wakame & ponzu dressing
- Seared scallop, white bean & prosciutto tartlets

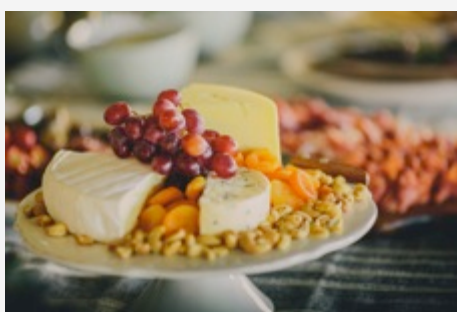
From the Land

Jamon & manchego cheese croquets
Pea & ham shooters w/ crème fraîche & baby herbs
Duck liver pate w/ beetroot mousse & red sorrel on toasted brioche
Confit duck & mushroom Yorkshire puddings
Chorizo, caramelised onion & fetta crostini
Lamb shoulder & shiraz jus pativier
Braised short rib and caramelised onion pativier
Duck and wild mushroom pativier
Grilled chicken skewers w/ satay sauce
Grilled beef skewers w/ smokey BBQ sauce
Chorizo & baby octopus skewers w/pistachio chamula
Sticky Asian pork spare ribs w/ buckwheat noodles
Rare roasted beef w/ horseradish mash & shimeji mushroom
Grilled premium lamb skewers w/ morrocaïn spices
Crispy pork belly w/ apple watercress and crème fraîche
Peaking duck, hoisïn & shallot pancakes
Rabbit & ham hock terrine w/ fig chutney & chives
Chicken & scallion roulade w/ roasted pistachios & bell pepper essence
Dukkah crusted kurobuta pork fillet w/ carrot puree & chervil

Sliders

Molasses pulled pork w/ apple & radish slaw
Southern fried chicken w/ chipotle mayo & tomato salsa
Smoked beef brisket w/ swiss cheese & bbq sauce
Chickpea & sweet potato rosti w/ beetroot relish & alfalfa
Lamb w/ portobello mushroom, caramelised onion & aioli
Wagu beef, vintage cheddar, tomato relish, baby pickles & mustard

A grazing table is a spectacular way to compliment your selection of canapés. Guests can graze at their leisure and enjoy a range of imported meats and cheeses as well as our in-house dips and relishes.



Violets and Vinegar Grazing Table

Our grazing table consists of items such as Spanish jamon, sopressa, Hungarian salami, manchego cheese, camembert cheese topped with local honey and figs, Spanish goats cheese w/ rosemary, marinated olives, sweet baby bell peppers stuffed w/ fetta, caramelised onions, dried apricots, Israeli figs, an assortment of nuts, all accompanied by an range of wood fired breads. Our dips and relishes are house made with favourites including pumpkin hummus, semi-dried tomato pesto, beetroot tzatziki, and Sicilian olive tapenade.

*You can leave the styling of your grazing table up to us or we can incorporate elements of your own styling to ensure your look is consistent.
Flowers and styling available upon consultation.*

Dessert canapés

(choose 3)

Decadent dark chocolate torte

Fig, chocolate & almond strudel

White chocolate & raspberry tartlets

Banoffee pie

Citrus tart

Mixed berry & pistachio Eton mess

Tea & Coffee included

Cake cutting - \$2.50 per person



Our desserts can be served on platters to share or as dessert canapés to accompany post banquet beverages.



Additional Items

The following items are available upon consultation:

Cheese towers

Naked wedding cakes

Dessert tables

Supper

Wedding day breakfast / lunch

Bombonieres / name places

Wedding invitations / save the date cards

