

BESPOKE CANAPES

Maguro tataki, seared tuna, pickled mushroom, carbonized leek aioli,
pickle ginger gel

House made charcoal steamed buns with chicken char sui and spiced
pineapple compote

Fraser Island spanner crab, tapioca black squid ink crisp, burnt butter
emulsion, lime caviar (gf)

Beef carpaccio with black garlic aioli, truffle emulsion, sweet pickle onion,
shaved Manchego (gf)

Wagyu steak grade +, gold leaf, pink salt, chimichurri (gf)

Ocean trout ceviche, coconut and finger lime, grilled rice paper (gf)

Grilled eggplant, barley miso, white sesame seed, truffled butter Brussel
leaves (gf) (v)

Smoked duck ham, truffle onion tart, foie gras, port reduction (df)

Tempura Pacific oysters soy sesame dressing, finger lime dressing, spicy
aioli (gf, df)

Eggplant shaved, goats' cheese, chimichurri, cherry roma tomato (veg)

Rare roast beef, caramelized onion jam, horse radish crème fraiche, beef
tallow Yorkshire pudding

Burnt fig, lemon myrtle honey, serrano, fetta (gf)

Truffle Cherry tomato, basil and sun tomato paste, butter puff pastry,
aged balsamic (veg)

Caramelized fennel tart, parmesan custard, baby rocket (veg)

King fish sashimi, ponzu dressing, finger lime, toasted sesame (gf)

Crispy Jack fruit, betel leaf, pico de gallo, crispy potato, chipotle (v)(gf)

Yakitori chicken, spring onions, shichimi pepper (smoke effect in front of
guests)

Robata grilled Pork belly, kumato, sansho su miso (smoke effect in front of
guests)

Scallop sashimi, spanner crab, compressed Watermelon, yuzu honey

King brown mushroom, asparagus, furikake, sambal

Confit of duck bombolini, cherry blossom gel, nori crumb

Whipped satay tofu, edamame, peanut, black rice

SUBSTANTIAL CANAPE

Activated charcoal rub wagyu steak, sticky black rice, schimi edamame
(gf)

Hiromasa kingfish, miso ceviche, crispy potato, Ocean trout, wasabi salsa,
yuzu soy

Seared chicken breast, shaved cauliflower, mushroom, Miso maple brussel
leaves,
parsnip mash, chicken glaze (gf)

Middle eastern spiced Barramundi, saffron potato, baba ghanoush, sauté
greens, quinoa tabouli (gf) (df)

Beef short rib agnolotti pasta, capsicum and pine nut pesto, porcini
mushroom sauce

Caramelised pork belly, sweet potato and ginger puree, lychee and chilli
salsa, yuzu dressing, crackling (gf) (df)

Sundried tomato gnocchi, pumpkin puree, salsa verde, hazelnuts
(vegan)(gf)(df) (Vegan)

BURGERS

CHARCOAL BUNS OR MILK BUNS

Lobster roll, tempura, buttermilk dressing, baby gem lettuce, yuzu,
crunchy potato, milk bun

Abode smoked beef brisket, pickle, slaw, corn, American cheese.
Crispy softshell crab Banh Mi, chickpea pate, slaw, chilli, Asian herb
Charcoal bao bun, schimi spiced karaage chicken, black truffle aioli,
pickled veg

(gf) Gluten Free | (df) Dairy Free | (v) Vegetarian | (ve) Veg

PACKAGE

4 x canapes
1 x substantial
1 x slider

OR

6x canapes & 1 x slider

A curated selection of bespoke canapés
crafted to elevate your corporate event. Ideal
for cocktail-style functions, product launches,
and client entertaining, our menus balance
flavour, finesse, and visual appeal.

GARETH
KEENAN
CATERING