



## COLD AND WARM CANAPÉS | EVENTS MENU

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A standing canapé function offers the ideal way for guests to unwind and immerse themselves in the Zoo's unique atmosphere — particularly when hosted in one of our exclusive outdoor locations overlooking some of the Zoo's most iconic wildlife in their naturalistic habitats.

Canapes packages can be made from hot, cold or sweet items.

Minimum numbers 20 guests. Venue hire, labour and audio-visual charges may also apply.

1 hour canape package - 5 Canapes \$ 55.00 per person

2 hour canape package - 6 Canapes, 2 substantials \$ 75.00 per person

3 hour canape package - 7 Canapes, 2 substantial, 1 sweet \$ 90.00 per person

4 hour canape package - 8 Canapes, 3 substantial, 3 sweet \$ 100.00 per person

5 hour canape package - 9 canapes, 2 substantial, 3 sweet \$ 115.00 per person

Additional canape item \$8.00 per person

Additional substantial item \$10.00 per person

Extras

Savanna Harvest Station \$24.00 per person

Wild Feast and Graze Station \$28.00 per person

## COLD CANAPÉS

Tuna and Sesame Tartlet | Yellowfin tuna | Toasted Sesame | Light Soy Dressing | Chives

Smoked Chicken and Pickled Cucumber| Crisp Rye | Crème Fraîche | Dill

Whipped Goat Cheese and Roasted Beetroot | Beetroot Gel | Hazelnut | Aged balsamic | Thyme (V) (GF)

Prawn and Avocado Lettuce Cup | Citrus | Cold Pressed olive oil | Chervil (GF)

Heirloom Tomato and Stracciatella | Tomato concassé | Basil oil | Parmesan crisp (V) (GF)

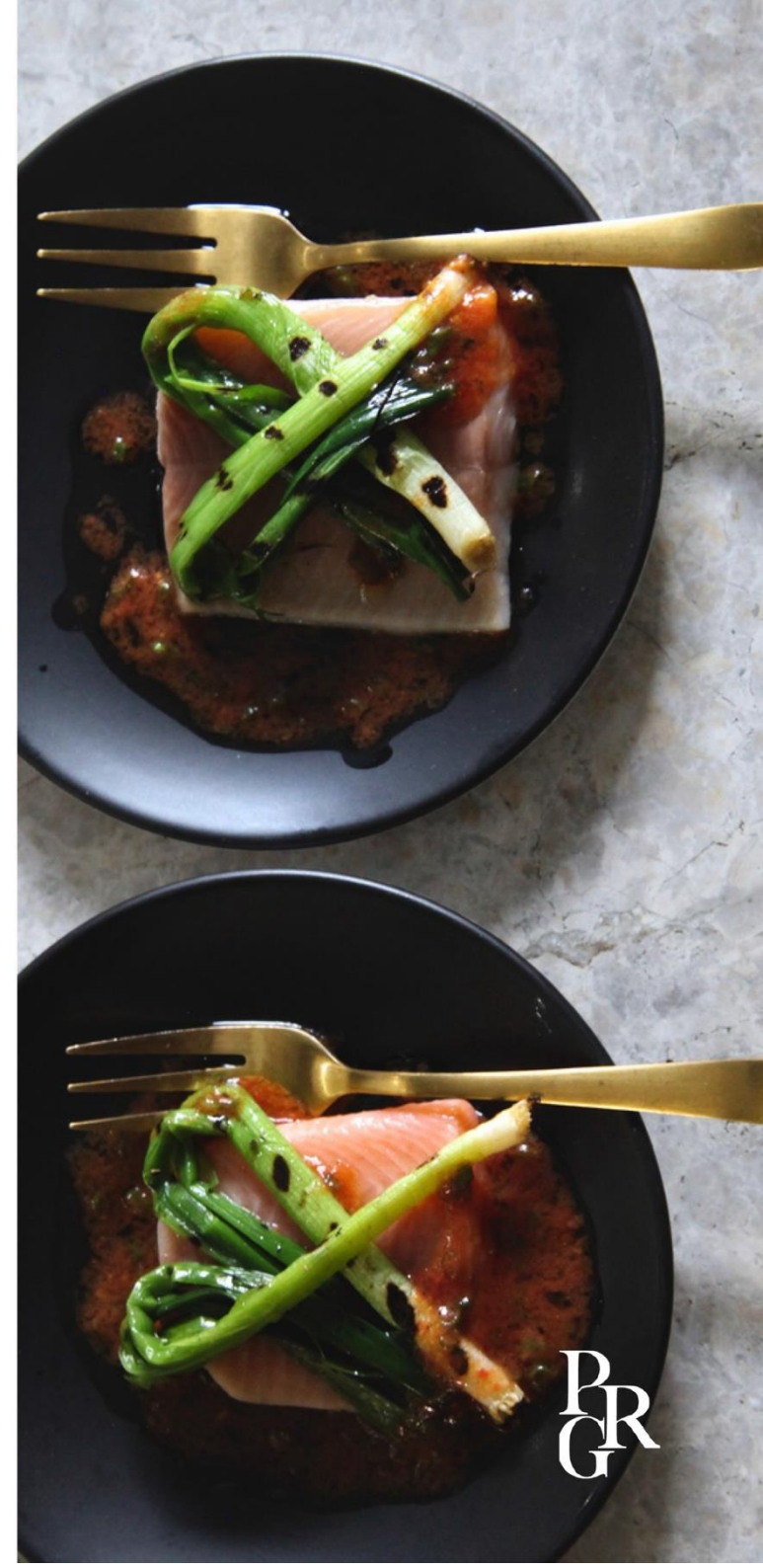
Roast Beef and Pickled Onion | Horseradish crème | Brioche soldier | Watercress

Smoked Mushroom and Truffle Honey | Whipped ricotta | Buckwheat crisp | Oregano (V) (GF)

Kingfish Ceviche | Cucumber | Coconut | Finger lime (GF)

Caramelised Onion and Gruyère Soufflé | Nutmeg | Chives (V)

Marinated Zucchini and White Bean Purée | Lemon | Parsley | Olive oil (VG) (GF)





## WARM CANAPÉS

Beef Brisket Croquette | Wholegrain mustard mayonnaise | Parsley

Lemon and Oregano Chicken Skewer | Garlic yoghurt | Oregano (GF)

Pumpkin and Sheep's Milk Feta Arancini | Saffron aioli (V)

Sticky Pork Belly Bite | Apple cider glaze | Spring onion (GF)

Spiced Cauliflower Bite | as el hanout | Lemon | Mint (VG) (GF)

Mini Lamb Sausage Roll | Butter pastry | Tomato relish | Thyme

Halloumi and Honey | Toasted sesame | Marjoram (V) (GF)

Crispy Polenta Chip | Parmesan | Rosemary (V) (GF)

Braised Beef and Parmesan Puff | Pepper jus | Tarragon

Chickpea and Spinach Kofta | Cumin | Garlic | Lemon hummus (VG) (GF)

## SUBSTANTIAL CANAPÉ BOWLS AND DESSERT CANAPÉS

### COLD SUBSTANTIAL CANAPÉ BOWLS

Yellowfin Kingfish Crudo | Cucumber | Finger lime | Avocado | Coriander (GF)

Tuki Trout Niçoise Bowl | Soft egg | Kipfler potato | Green beans | Olives |  
Lemon vinaigrette (GF)

Poached Chicken and Freekeh | Roasted heirloom carrot | Baby spinach |  
Parsley | Cumin yoghurt

Heirloom Tomato and Burrata | Basil | Toasted pine nut (V) (GF)

Roasted Pumpkin and Puy Lentil Bowl | Cumin | Preserved lemon (VG) (GF)

Beef Tataki Bowl | Sesame | Pickled radish | Soy dressing (GF)

### WARM SUBSTANTIAL CANAPÉ BOWLS

Slow Braised Beef Cheek | Parmesan potato purée | Red wine jus | Chives

Charred Chicken Thigh | Smoked paprika | Garlic | Roast sweet potato (GF)

Pulled Lamb and Pearl Couscous | Pomegranate | Mint | Sheep's milk yoghurt

Pumpkin and Spinach Risotto | Aged parmesan | Nutmeg (V) (GF)

Spiced Chickpea and Vegetable Tagine | Tomato | Cumin | Coriander (VG) (GF)

Crispy Pork Belly and Warm Grain Bowl | Pearl barley | Apple Cider glaze





## DESSERT CANAPÉS

Dark Chocolate Delice | Cocoa nib | sea salt

Salted Caramel and Milk Chocolate Tartlet | Crème Fraîche Chantilly

Lemon Curd and Italian Meringue Tartlet | Finger lime

Raspberry, Rose and Pistachio Financier | Vanilla Bean Panna Cotta  
Compressed strawberry | Basil (GF)

Hazelnut and Chocolate Praline Slice | Crisp feuilletine base (GF)

Orange Blossom and Almond Cake | Poppy seed crème (GF)

Strawberry Eton Mess | Vanilla cream | Meringue | Freeze dried  
strawberry

Coconut, Peanut and Passionfruit Bar (VG) (GF)

Warm Spiced Apple and Oat Crumble

Espresso Chocolate Truffle (GF)

Seasonal Fruit Salad | Mint (VG) (GF)



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