



CANAPE PACKAGES

BEAUMONDE
Catering

COLD CANAPES

MEAT

Dukkha Spiced Lamb Loin Tart, Eggplant, Tahini Lemon Yoghurt, Sumac	4.5
Thai Beef Salad, Nam Jim Dressing, Spoon	4
Pork & Pistachio Terrine En Croute, Fig Chutney	3.5
Korean BBQ Beef, Kim Chi Slaw, Black Sesame	4

POULTRY

Larb Chicken Salad, Baby Gem Leaves, Toasted Rice, Coriander, Nam Jim Dressing gf	3.5
Chicken Liver Pate, Toasted Baguette, Red Onion Jam	3.5
Poached Chicken & Pesto Aioli Cocktail Sandwich	3.5
Twice Cooked Duck, Cucumber, Coriander, Mint Salad Spoon gf	4

SEAFOOD

Tasmanian Smoked Salmon, Dill Cream Cheese, Blini, Fine Herb	4
WA Shark Bay Prawns, Tomato Bread, Avocado, Chipotle	4.5
WA Goldband Snapper Ceviche, Leche De Tigre, Jalapeno, Shallot, Coriander Salsa gf	4.5
Crab Salad, Lemon, Chive Aioli, Charcoal Brioche Bun	5.5
Rolled Crab Omelette, Oyster Sauce, Spring Onion Curl	4

VEGETARIAN

Margaret River Brie, Cranberry Cracker, Balsamic Strawberry Salad v	4
Beetroot Waffle Basket, Goats Cheese, Caramelised Red Onion v	4.5
Compressed Watermelon, Aioli, Shallot, Jalapeño, Coriander Salsa gfvn	3.5
Whipped Feta, Confit Garlic, Sourdough Croute, Saltbush Dukkha v	4
Blue Cheese, Quince, Toasted Baguette, Micro Celery Leaves v	3.5
Margaret River Brie, Bush Tomato Chutney, Grilled Pear, Rocket Cocktail Sandwich v	3.5
Fresh Oysters, Natural, or Mignonette Dressing gf	6.5

WARM CANAPES

MEAT

Pork Belly Bite, Five Spice Salt, Plum gf	4
Rueben Spring Roll, Russian Dressing	4.5
Lamb Rogan Josh Samosa, Mint Yoghurt	4.5
Beef & Beer Pie, Tomato Relish	4.5
Black Sesame Crusted Spiced Pork Sausage Roll, Relish	4
Veal Polpette, Spicy Tomato Sauce gf	3.5
BBQ Pork Steamed Buns, Coriander, Sweet Chilli	4.5

POULTRY

Chicken Kara Age, Sriracha Mayo gf	3.5
Chicken Dim Sum, Soy	3.5
Steamed BBQ Chicken Bao, Chili Sauce	4.5
Smoked Chicken Empanadas, Chipotle Aioli	4
Butter Chicken Pie, Mango Chutney	4.5
Indonesian Chicken Wing, Sticky Sauce	3.5
Indonesian Chicken Satay, Peanut Sauce gf	5

SEAFOOD

Prawn & Tamarind Spring Roll, Nuoc Cham Dip	4.5
Steamed Crab Siew Mai, Dip	3.5
Herb Crumbed WA Pink Snapper, Lemon Aioli	5
Garlic Prawn Skewer, Lemon Aioli gf	4.5
Jamon Rolled King Prawn, Chilli, Tomato Salsa gf	5
Steamed Crystal Prawn Dumpling, Chili Sauce	4.5

VEGETARIAN

Spiced Cauliflower, Tahini & Lemon Dressing dfgfvn	3.5
Vegan Curry Puff, Mango Chutney dfvn	3.5
Fried Bean & Salsa Taquito, Sour Cream, Pico De Gallo v	4.5
Swiss Brown Mushroom & Manchego Arancini, Aioli gfv	4
Spinach & Ricotta Sausage Roll, Relish v	4
Braised Leek & Mushroom Tart v	4
Zucchini, Carrot, Feta & Mint Fritter, Sesame Yoghurt v	4.5

SWEET SELECTIONS

Assorted Macarons v	3.5
Double Chocolate Brownie gf	3.5
Chocolate Truffles v	3.5
Mini Eclairs v	3.5
Orange Waffle Basket, Dark Chocolate Mousse v	4
Mini Lemon Meringue Tart v	3.5
Chocolate Dipped Strawberries gfv	4.5
Dark Chocolate Tart, Salted Caramel, Crispy Chocolate Pearls	4
Iced Mini Donut v	4.5

SUBSTANTIAL SELECTIONS

SLIDERS & ROLLS

Roast Beef, Yorkshire Pudding, Caramelised Shallots, Shiraz Jus	8
Steamed Beef Burger Bao, Sriracha Mayonnaise, Green Pickle	8
Harvey Beef Slider, McClure's Pickle, Mature Cheese, Truffle Sauce, Brioche	8
Low & Slow Pulled Pork Slider, Soft Brioche, Slaw, Chipotle Mayo	8
Buttermilk Chicken Slider, Brioche, Slaw, Cheddar, Ranch Dressing	8
Lobster Roll – WA Rock Lobster, Crisp Iceberg, Blended Aioli, Brioche	12
Grilled Mushroom Slider, Wild Spinach, Goats Cheese, Red Onion Jam, Brioche Bun v	8

BOWLS

Red Wine Braised Beef Brisket, Caramelised Shallots, Bacon, Paris Mash Potato gf	12
Lamb Shoulder Tagine, Vibrant Apricot, Date, Pearl Cous Cous	11
Murg Makhani – Butter Chicken, Fragrant Basmati, Naan, White Yoghurt, Coriander	11
Fish & Chips – Beer Battered WA Snapper, Beer Battered Chips, Lemon Aioli	11
Nasi Goreng – Indonesian Fried Rice, Prawns, Egg, Fried Chicken, Shallots, Coriander	10
Vegan Korma – Cauliflower, Sweet Pumpkin, Green Pea, Coconut, Basmati, Mango	
Chutney dfgfvn	9
Spinach & Ricotta Ravioli, Sauce Vierge, Parmesan, Micro Basil v	9

STATIONS

MINIMUM 50 PEOPLE – 1 HOUR DURATION

DIM SUM

25 Per Person – Approximate 6 Pieces Per Person

Assorted Steamed Dim Sum & Bao Served In Bamboo Steamer Basket

Served With Chili Sauce, Sweet Chili, Soy, Chili Oil, Black Vinegar

OYSTER SHUCKING

Price On Application – Subject To Availability

Freshly Shucked Oysters Served Natural With Lemon & Lime Wedges, Mignonette

Dressing, Hot Sauce *dfgf*

GRAZING TABLE

30 Per Person

Marinated Octopus, Salami, Prosciutto, Ham, Pickled Onions, Grilled Zucchini & Eggplant,

Vine Tomatoes, Margaret River Brie & Cheddar, Quince Paste, Crackers, Baguette,

Crudites, Hummus, Baba Ghanoush

DESSERT TABLE

20 Per Person

Chefs Selection Of Desserts Including Petit Fours, Brownie, Donuts, Tarts, Chocolate

Dipped Strawberries, Macarons, Chocolates *v*

Pricing does not include equipment or service staff.
This is determined by menu selection, venue and function duration.

df – Dairy Free | *gf* – Gluten Free | *v* – Vegetarian | *vn* – Vegan