

WINTER 2026

Canapés



Chef's choice – 4 canapés for **\$19pp**, OR select your own for **\$5.25 per canapé**

FROM THE LAND

Goat's cheese tart with pickled boysenberry

Arancini: spiced pumpkin and feta

Vegetable samosa with tamarind sauce

Blue cheese cheesecake on a toasted oat and walnut base, topped with grape jelly

Pumpkin and lentil fritter with mango chutney | GF/Vegan

FROM THE PASTURE

Hoisin glazed pork belly with mango chutney | DF

Katsu chicken with kewpie mayo and Togarashi spice | DF

Pressed ham hock, smoked chicken, prosciutto with pear and fig | GF/DF

Roast rare beef with horseradish crème fraiche and parsnip chip | GF

Spiced lamb slider with riata on a sesame bun

FROM THE SEA

Market fish crudo, passionfruit, citrus and fennel | GF/DF

Sesame seared tuna, pickled cucumber and Togarashi mayo | GF/DF

Teriyaki glazed salmon, nori, Kewpie and sesame crumbs | GF/DF

Nobashi crumbed prawn with green curry mayonnaise | DF

Spiced salmon slider, pickled cucumber and dill yoghurt

SWEET TREATS

Curated selection of Petit-fours tailored for your event.

Sample menu:

Chocolate, Baileys and caramel mousse | GF

Coconut and lemongrass pannacotta with compressed pineapple and vanilla | GF/Vegan

Lemon and raspberry tart with yuzu meringue

GF – Gluten Free, DF – Dairy Free, V – Vegetarian

BayCatering

All prices are per person excluding GST. Please note our dishes may contain nuts or traces of nuts, please ensure you advise your Event Coordinator of your guests' food allergies or intolerances. Prices are subject to change. Minimum guest numbers apply.