

# THE VINCENT

## **\$35PP CANAPE MENU**

Marinated Mount Zero olives  
Charcuterie selection  
Chef's selection of croquettes  
Sausage rolls  
Escalivada, bronze fennel, brioche toast  
Pommes frites, togarashi, parsley

## **\$50PP CANAPE MENU**

Chef's selection of croquettes  
Crudo, pickle rhubarb, rice cracker  
Escalivada, bronze fennel, brioche toast  
Steak tartare, kikos, kimchi dressing  
BBQ chorizo, green apple, cider  
Crispy eggplant, cashew curry sauce  
Pommes frites, togarashi, parsley

## **ADDITIONAL CANAPES**

BBQ chorizo, green apple, cider \$7pp  
Marinated BBQ skewers of angus MB 5+ \$8pp  
BBQ squid skewer \$8pp  
Duck dim sim \$5pp  
Crispy chicken bao, spicy mayonnaise, salted cucumber \$12pp  
Cheeseburger slider, pickles, tomato sauce \$12pp  
Lamb kofta hot dog, labneh, lettuce \$12pp  
Lime & lemon mascarpone parfait \$5pp  
Lamington \$5pp

## **GRAZING**

Charcuterie & cheese table (minimum 30 guests) \$30pp  
Prawn tower - served with Marie Rose sauce & fresh lemon  
(minimum 30 guests) \$30pp  
Oyster bar - served with fresh lemon, mignonette & tabasco  
(minimum 15 guests) \$24pp  
Enhance your prawn tower or oyster bar with caviar - \$25pp