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
Classic steak tartare
BBQ chorizo, green apple, cider
Crispy eggplant, curry sauce
Pommes frites, togarashi, parsley

ADDITIONAL CANAPES

BBQ chorizo, green apple, cider $7pp
Marinated BBQ skewers of angus MB 5+ $8pp
Crispy chicken bao, spicy mayonnaise, salted cucumber $12pp
Cheeseburger slider, pickles, tomato sauce $12pp
Lamb kofta hot dog, labneh, lettuce $12pp
Chicken & chive dumpling $5pp
Strawberry cheesecake $5pp
Chocolate cake $5pp

GRAZING ADDITIONS (MINIMUM 30 GUESTS)

Charcuterie & cheese table - $30pp
Prawn[A] tower, served with Marie Rose sauce & fresh lemon - $30pp
Oyster[A] bar, served with fresh lemon, mignonette & tabasco - $24pp
Enhance your prawn tower or oyster bar with caviar - $25pp

A = AUSTRALIAN SEAFOOD I = IMPORTED SEAFOOD M = MIXED ORIGIN SEAFOOD

Please advise our team of any dietary requirements or allergies. While we endeavour to accommodate a range of requests, we cannot guarantee allergen-free food due to the potential presence of traces in ingredients or cross-contamination.