

“Our team has created a selection of canapes with inspiration from around the world. We pride ourselves on the quality and presentation of all our dishes”

Mr. Winston's



COCKTAIL CANAPE SELECTION

Premium Selection

Morocon lamb sausage rolls with house made tomato relish

House made vegetarian curry puff with harrissa yoghurt

House made spinach + ricotta pastry with tomato relish

House made quiches - Quiche lorriane, smoked salmon, or roasted vegetable

House made mini pies - Red wine beef + mushroom or chicken + leek

Bruschetta - Tomato + spanish onion + basil on crispy bread

Mini Pizza - Margarita, Capriccioso, Pepperoni, Vegetarian,

Arancini of wild mushroom + goats cheese

Beef & rosemary meatballs in a tomato sugo with parmesan

Rice paper roll - Confit duck + asian coleslaw + asian dressing

Chicken skewers - Marinated in cajun spices with honey soy glaze

Vegetable spring rolls served with home made plum sauce

Prawn dumplings served with chilli soy sauce

Ribbon sandwich - Chicken Waldorf or Egg salad topped with sesame seeds

Prawn pastry twister served with chipotle mayo

Platinum Selection

Tartlet - Goats curd + porcini mushroom or fig paste + jack's cheddar

Thai fish cakes with chilli jam + Vietnamese mint

Mini Brioche Sliders - Beef pattie + cornish + cheddar + rocket + special sauce
- Pulled pork + coleslaw + bbq sauce mayo
- Confit Duck + pineapple coleslaw + chilli mayo

Crispy calamari + roquette + aioli

Mini Pizza - The Middle Eastern, Chorizo + Prawn, Prosciutto + Peach

Crab and lime croquettes served with wasabi aioli

Duck spring rolls with a house made plum sauce

Thai chicken + noodle spring rolls with housemade dipping sauce

Assorted Sushi - Mixer of prawn, +/-or vegetarian with brown rice
served with ginger, wasabi + soy sauce

House made chicken + chive dumpling served with honey soy foam

House made empanada- Mince spiced lamb + pine nuts with minted yoghurt

Please note we can alter the above dishes
to cater for all dietary requirements

Gold Selection

Substantial Small Plates

Open Steak sandwich- Rare eye fillet + house made chimichurri +
roquette capsicum onion salad

Green pea + mint risotto topped with almonds + grana padano

Beer battered fish + chips + housemade tartar

Garlic prawns with verjuice on tomato concasse

Scallops with cauliflower + vanilla puree + dukkah

Chicken Nasi Goreng topped with prawn cracker

Gnocchi - Slow braised lamb shoulder in rich red wine sauce

Orecchiette prawns + chorizo + spinach a touch of chilli, topped with
grana padano

Popcorn chicken bucket with paprika aioli

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Sweet Selection

Selection of petite fours - Blueberry Frangipane, Choc Orange Delice, Opera, Pistachio Bavaroise,, Salted Caramel Mixed Nut, Lemon Meringue, Blackberry Bavaroise, Flourless Choc Raspberry, Cointreau Choux, Coffee Brandy

Macaroon Tower- 3- tier or 5- tier

- Salted Caramel, Raspberry + White Choc, Double Choc, French Vanilla, Creme Brulee, Bubblegum

Lollie Station - Selction of fine chocolate, gummy candy, hard candy in glass jar's + lollie bags

Spanish Churros doughnut, callebaut chocolate dipping sauce

House made chocolate brownie topped with salted caramel popcorn

Chocolate mousse with freeze dried raspberry
